



easyToUCH Operator's Manual

Use and Care Instructions

The MINI



Model Number: OES 6.08 mini, OES 3.10 mini, OES 6.10 mini,
OES 10.10 mini, OES 6.10 mini 2in1

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FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

⚠ WARNING

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

⚠ WARNING

Disconnect power at the main external power switch before servicing or repairing a MINI. Failure to disconnect power can result in death, injury, and property damage.

ALL SERVICE MUST BE PERFORMED BY A QUALIFIED CLEVELAND RANGE AUTHORIZED TECHNICIAN.

⚠ WARNING

Do not connect the MINI Oven-Steamer drain connection to any drain material that cannot sustain 140° Fahrenheit.

Using drain material that cannot withstand 140° Fahrenheit can result in injury, equipment damage, and property damage.

This Operation Manual is a part of your new MINI. You must keep and maintain it for the entire life span of your MINI and pass it on to the next owner of the MINI.

This manual may be subject to new technical developments, modifications, and unforeseen errors.

KEEP THIS MANUAL FOR REFERENCE

The MINI Convotherm by Cleveland Combi/Oven-Steamers are intended for other than household use.

For caster equipped MINIs: If the Restraining Device must be disconnected, it must be reconnected after the MINI has been returned to its originally installed position BEFORE restarting the MINI.

CONVOTHERM by Cleveland STATEMENT OF POLICIES

LIMITED WARRANTY

CONVOTHERM by Cleveland products are warranted to the original purchaser to be free from defects in materials and workmanship under normal use and service for the standard warranty period of one year from date of installation or 18 months from date of shipment, whichever comes first.

CONVOTHERM by Cleveland agrees to repair or replace, at its option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship during the warranty period, providing the equipment has been unaltered, and has been PROPERLY INSTALLED, MAINTAINED, AND OPERATED IN ACCORDANCE WITH THE CONVOTHERM by Cleveland OWNER'S MANUAL.

CONVOTHERM by Cleveland agrees to pay any FACTORY AUTHORIZED EQUIPMENT SERVICE AGENCY (within the continental United States, and Hawaii) for reasonable labor required to repair or replace, at our option, f.o.b. factory, any part which proves to be defective due to defects in material or workmanship, during the labor warranty period. This warranty includes travel time not to exceed two hours and mileage not to exceed 50 miles (100 miles round-trip), BUT DOES NOT INCLUDE POST START-UP, TIGHTING LOOSE FITTINGS, MINOR ADJUSTMENTS, MAINTENANCE, CLEANING OR DESCALING.

The standard labor warranty allows factory payment of reasonable labor required to repair or replace such defective parts. CONVOTHERM by Cleveland will not reimburse the expense of labor required for the repair or replacement of parts after the standard warranty period, unless an Extended Labor Warranty Contract has been purchased to cover the equipment for the balance of the warranty period from the date of equipment installation, start-up, or demonstration.

PROPER INSTALLATION IS THE RESPONSIBILITY OF THE DEALER, THE OWNER-USER, OR INSTALLING CONTRACTOR, AND IS NOT COVERED BY THIS WARRANTY. Many local codes exist, and it is the responsibility of the owner and installer to comply with these codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers, including UL, AGA, NSF, ASNE/Ntl. Bd, CSA, CGA, ETL and others.

BOILER (Steam Generator) MAINTENANCE IS THE RESPONSIBILITY OF THE OWNER-USER AND IS NOT COVERED BY THIS WARRANTY. The use of good quality feed water is the responsibility of the Owner-User (see Water Quality Recommendations below). THE USE OF POOR QUALITY FEED WATER WILL VOID EQUIPMENT WARRANTIES. Boiler maintenance supplies, including boiler hand gaskets, are not warranted beyond the first 90 days after the date the equipment is placed into service. Preventive maintenance records must be available showing descaling per applicable Cleveland Operator Manual for Boiler Proration Program considerations.

WATER QUALITY RECOMMENDATIONS (NEW)

TDS.....	50-125 ppm	pH Factor.....	7.0-8.5
Total Alkalinity.....	50-100 ppm	Free Chlorine.....	< 0.1 ppm
Silica.....	<13 ppm	Hardness.....	50-100 ppm (3-6gpg)
Chloride.....	< 25ppm	Water Pressure	35-80 psi

The foregoing shall constitute the sole and exclusive remedy of original purchaser and the full liability of CONVOTHERM by Cleveland for any breach of warranty. THE FOREGOING IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, OR IMPLIED, INCLUDING ANY WARRANTY OF PERFORMANCE, MERCHANTABILITY, OR FITNESS FOR PURPOSE, AND SUPERSEDES AND EXCLUDES ANY ORAL WARRANTIES OR REPRESENTATIONS, OR WRITTEN WARRANTIES OR REPRESENTATIONS, NOT EXPRESSLY DESIGNATED IN WRITING AS A "WARRANTY" OR "GUARANTEE" OF CLEVELAND RANGE MADE OR IMPLIED IN ANY MANUAL, LITERATURE, ADVERTISING BROCHURE OR OTHER MATERIALS.

CONVOTHERM by Cleveland liability on any claim of any kind, including negligence, with respect to the goods or services covered hereunder, shall in no case exceed the price of the goods or services, or part thereof, which gives rise to the claim. IN NO EVENT SHALL CONVOTHERM by Cleveland BE LIABLE FOR SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, OR ANY DAMAGES IN THE NATURE OF PENALTIES.

LIMITED EXTENDED WARRANTY COVERAGE

The purchase of a Limited Extended Warranty Contract extends the standard warranty coverage to the purchased period of time (one to two years) from the date of installation, start-up, or demonstration, whichever is sooner.

*An additional two years Parts and Labor Warranty can be purchased with each piece of Cleveland equipment for an additional 3.5% of the List Price per year. The 3.5% of list price charge will be the net invoice amount for each year of extended warranty purchased.

- Extended warranty must be purchased at the same time the equipment is purchased.
- Extended Warranty has the same exclusions as stated in our standard warranty.

Your MINI in Action

You can cook a variety of foods in your MINI Convotherm by Cleveland Combi/Oven-Steamer using hot air, steam, and MINI hot air and steam.

Your MINI is extremely versatile and can cook sous-vide as well as steam, blanch, poach, stew, boil, roast, braise, bake, grill, “fry,” rethermalize and defrost.

Just place food in containers or on wire racks, select the cooking mode, and time, or core temperature and start cooking with your MINI.

NOTICE: MINIs are intended for commercial use only.

NOTICE: The ambient temperature for operating your new MINI must be between 40°F and 95°F.



You're entitled to a

Free Start Up with the purchase of your new Convotherm by Cleveland Combi Oven Steamer.

To activate your product warranty go to the Warranty Registration Menu at:

www.ClevelandRange.com

You will need the Model Number and Serial Number which is located on the Combi Oven Steamer rating plate.

Model # _____ Serial # _____

Procedures for the FREE Start-up Program:

1

Performance Check-Out:

After the equipment has been installed, the customer should locate their Maintenance and Repair Center (M&RC) in the customer directory provided, or at www.ClevelandRange.com. The Cleveland M&RC will inspect the equipment for proper installation, and will review cleaning and maintenance instructions.

2

Equipment Demonstration:

Once this check-out has been performed, the customer should contact their Cleveland Range sales representative and arrange for a free demonstration. The demonstration will cover proper operation, cooking instructions, as well as use and care of the equipment.

3

Use and Care Video:

Upon completion of the demonstration, the Cleveland Range Representative will present and explain their free use and care video.

If the customer can't locate the customer service directory to make arrangements for the start-up program, they can contact Cleveland Customer Service or Cleveland Service Department at (216) 481-4900 to arrange for their free start-up program.

Cleveland Range's "**Free Start-Up**" Program is another value added benefit provided to our customers.

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General information

Purpose of this chapter

This chapter shows you how to identify your combi steamer and provides guidance on using this manual.

Contents

This chapter contains the following topics:

	Page
Environmental protection	9
Identifying your combi steamer	10
About this user manual	12

Environmental protection

Statement of principles

Our customers' expectations, the legal regulations and standards and our company's own reputation set the quality and service for all our products.

We have an environmental management policy that not only ensures compliance with all environmental regulations and laws, but also commits us to continuous improvement of our green credentials.

We have developed a quality and environmental-management system in order to guarantee the continued manufacture of high-quality products, and to be sure of meeting our environmental targets.

This system satisfies the requirements of ISO 9001:2000 and ISO 14001:2004.

Environmental protection procedures

We observe the following procedures:

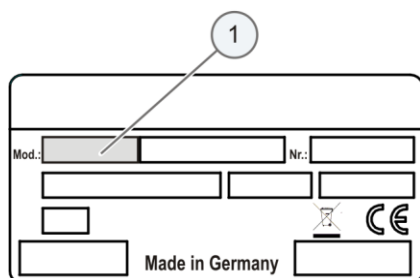
- Use of residue-free compostable wadding materials
- Use of RoHS-compliant products
- Multiple re-use of cardboard packaging
- Recommendation and use of bio-degradable cleaning agents
- Recycling of electronic waste
- Environmentally friendly disposal of old appliances via the manufacturer

Join us in a commitment to environmental protection.

► Identifying your combi steamer

Position and layout of the type plate

You can use the type plate to identify your combi steamer. The type plate is located on the left-hand side of the combi steamer. The type plate has the following layout on electric appliances:



The code making up the trade name (1) in the type plate identifies your appliance:

Elements of the trade name	Meaning
Letters	
1. letter	O = Eco (always present)
2. letter	E = Electric appliance
3. letter	S = Appliance with injection
Numerical values	
xx.yy	Appliance size
Letters	
mini	table-top appliance
mini 2in1	Floor-standing appliance

Table-top appliances

Use the table below to identify your table-top appliance from the trade name on the type plate:

Model	Number of shelves				Optional shelves	
	Capacity 2 ½" Stm PN*		Capacity ≤ 1" Stm PN *		Number of plates	
	2/3 Stm PN	1/1 Stm PN	2/3 Stm PN	1/1 Stm PN	Ø 26 cm	Ø 28 cm
OES 6.08 mini	4	-	6	-	4	4
OES 3.10 mini	-	4	-	6	8	-
OES 6.10 mini	-	4	-	6	8	-
OES 10.10 mini	-	6	-	10	12	-

* Only use standard sized Steam Pans containers.

Floor-standing appliances

Use the table below to identify your floor-standing appliance from the trade name on the type plate:

Model	Number of shelves				Optional shelves	
	Capacity 2 ½" Stm PN*		Capacity ≤ 1" Stm PN *		Number of plates	
	2/3 Stm PN	1/1 Stm PN	2/3 Stm PN	1/1 Stm PN	Ø 26 cm	Ø 28 cm
OES 6.10 mini 2in1	-	8	-	12	16	-

* Only use standard sized Steam Pans containers.

About this user manual

Purpose

This user manual provides answers to the following questions:

- What food can I cook using the combi steamer?
- What particular cooking methods are offered by the combi steamer?
- How can I use the combi steamer to perform specific cooking methods?

The aim of this user manual is to show you how to perform the following tasks:

- Entering cooking program data
- Working with the cookbook
- Making settings
- Loading the combi steamer
- Removing food
- Cleaning the combi steamer
- Fitting accessories in the combi steamer

Who should read this manual

This user manual is aimed at the following groups:

Name of target group	Qualifications	Tasks	Chapter to read before task
Chef	<ul style="list-style-type: none"> ▪ Has relevant professional training ▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations ▪ Must keep records in accordance with HACCP ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Entering cooking program data ▪ Editing recipes in the cookbook ▪ Managing settings ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food 	<ul style="list-style-type: none"> ▪ Layout and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs
User	<ul style="list-style-type: none"> ▪ Semiskilled ▪ Trained in how to operate the combi steamer 	<ul style="list-style-type: none"> ▪ Loading the combi steamer ▪ Starting the cooking program ▪ Removing food ▪ Cleaning the combi steamer ▪ Fitting accessories in the combi steamer ▪ Minor maintenance tasks 	<ul style="list-style-type: none"> ▪ Layout and function ▪ For your safety ▪ Layout of the touchscreen pages ▪ How to operate the touchscreen ▪ Your combi-steamer cooking programs ▪ Using the cooking programs ▪ Cleaning and Maintenance ▪ How to do it correctly

Documents included in the Customer documentation

The customer documentation for the combi steamer includes the following documents:

- Installation manual
- User manual (this document)
- Operating instructions for easySystem mode
- Help facility included in the software (extracts from the user manual)




Chapters in the user manual

The table below lists the chapters in this manual and summarizes their content, purpose and target groups:

Chapter/section	Purpose	Target group
General information	<ul style="list-style-type: none"> Shows you how to identify your combi steamer Provides guidance on using this manual 	Chef User
Layout and function	<ul style="list-style-type: none"> Specifies the intended use of the combi steamer Explains the functions of the combi steamer and shows the position of its components Summarizes the technical data 	Chef User
For your safety	<ul style="list-style-type: none"> Describes the hazards posed by the combi steamer and suitable preventive measures <p>You should read this chapter carefully in particular.</p>	Chef User
Layout of the touchscreen pages	<ul style="list-style-type: none"> Describes the user interface 	Chef User
How to operate the touchscreen	<ul style="list-style-type: none"> Contains instructions for the basic operation of the combi steamer using the touchscreen 	Chef User
Working with the mini 2in1	<ul style="list-style-type: none"> Explains those areas of operation particular to the mini 2in1 combi steamer Describes the mini 2in1 user interface 	Chef User
Your combi-steamer cooking programs	<ul style="list-style-type: none"> Describes the cooking programs 	Chef User
Using the cooking programs	<ul style="list-style-type: none"> Gives examples of how to use the cooking programs 	Chef User
Cleaning and Maintenance	<ul style="list-style-type: none"> Contains the cleaning schedule Contains the maintenance schedule where relevant to the user Contains cleaning instructions 	User
How to do it correctly	<ul style="list-style-type: none"> Contains instructions for regularly used operating procedures for the combi steamer 	User

Symbols used for safety instructions

Safety instructions are categorized according to the following hazard levels:

Hazard level	Consequences	Likelihood
 DANGER	Death / serious injury (irreversible)	Immediate risk
 WARNING	Death / serious injury (irreversible)	Potential risk
 CAUTION	Minor injury (reversible)	Potential risk
Caution	Damage to property	Potential risk

Layout and function

Purpose of this chapter

This chapter specifies the intended use of the combi steamer and explains its functions.

Contents

This chapter contains the following topics:

	Page
Intended use of your combi steamer	15
Design and function of the combi steamer	17
Technical data	19

► Intended use of your combi steamer

Intended use

The combi steamer must only be used for the purposes specified below:

- The combi steamer is designed and built solely for cooking different foodstuffs. Steam, convection and superheated (non-pressurized) steam are used for this purpose.
- The combi steamer is intended solely for professional, commercial use.
- The ambient temperature must lie between 4 °C and 35 °C.
- Do not exceed the maximum permissible loading weight per combi steamer.

In addition, the combi steamer is only being used as intended when the following conditions are met:

- To avoid accidents and damage to the combi steamer, the owner must train staff regularly. The combi steamer must only be operated by trained staff.
- The manufacturer regulations for operation and maintenance of the combi steamer must be observed.

Maximum permissible loading weight

The following table shows the maximum permissible loading weight per combi steamer. Each shelf may only be loaded with a maximum of 5 kg.

Model	Max. permissible loading weight	
	per combi steamer	per shelf
OES 6.08 mini	13 kg	5 kg
OES 3.10 mini	20 kg	5 kg
OES 6.10 mini	20 kg	5 kg
OES 10.10 mini	30 kg	5 kg
OES 6.10 mini 2in1	40 kg (20 kg per oven compartment)	5 kg

Restrictions on use

The following restrictions on use must be observed:

- The combi steamer must only be operated when all safety devices are fitted and in working order.
- Dry powder or granulated material must not be heated in the combi steamer.
- Easily inflammable objects with a flash point below 270 °C must not be heated in the combi steamer. These include items such as highly flammable oils, fats or cloths.
- Food in sealed tins or jars must not be heated in the combi steamer.

Requirements to be met by personnel

The following requirements must be met by personnel:

- The combi steamer must only be operated by trained personnel.
- Personnel must be aware of the risks and regulations associated with handling heavy loads.

Requirements relating to the operating condition of the combi steamer

The following requirements relating to the operating condition of the combi steamer must be met:

- The combi steamer must only be operated when all safety devices are working correctly.
- The combi steamer must only be operated when all appliance covers and panels are fitted correctly.

Requirements relating to the operating environment of the combi steamer

The following requirements relating to the operating environment of the combi steamer must be met:

- The combi steamer must not be operated in the vicinity of flammable gases or liquids.
- The combi steamer must not be operated in toxic or potentially explosive atmospheres.
- The combi steamer must be sheltered from the rain if operated outdoors.
- The kitchen floor must be kept dry to reduce the risk of accidents.

Cleaning requirements

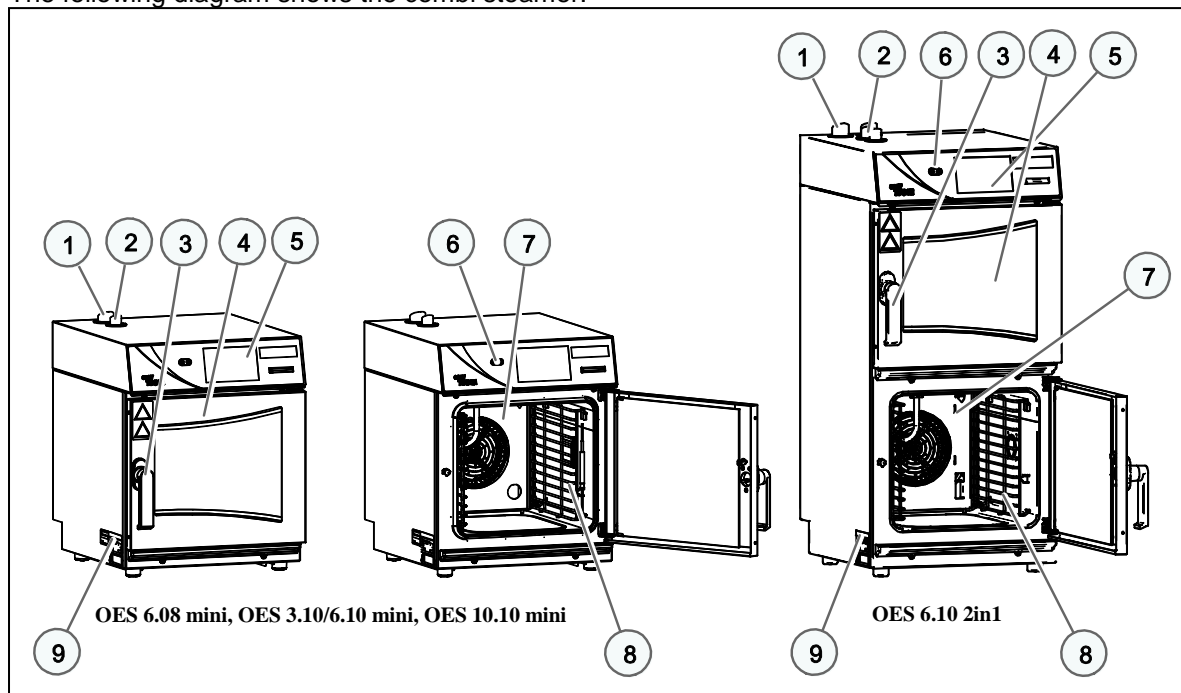
The following requirements must be met during cleaning:

- Only original cleaning agents must be used.
 - High-pressure cleaners or water jets must not be used for cleaning.
 - The combi steamer must not be treated with acids or exposed to acid fumes.
-

► Design and function of the combi steamer


Layout of the combi steamer

The following diagram shows the combi steamer:



Components of the combi steamers and their function

The components of the combi steamer have the following function:

No.	Name picture	Function
1	Ventilation pipe	External air intake for removing the moisture from the oven compartment
2	Air vent	Lets vapor escape
3	Door handle	Has the following functions depending on its position: <ul style="list-style-type: none"> ▪ Pointing vertically downwards: combi steamer closed ▪ Turned: Combi steamer open
4	Appliance door:	Closes the oven compartment
5	Touchscreen	Central control of combi steamer <ul style="list-style-type: none"> ▪ Combi steamer operated by touching symbols on control-panel pages ▪ Status displays
6		Switches the combi steamer on and off
7	Oven compartment	Contains the food during cooking
8	rack	Used to hold GN containers or baking trays
9	Type plate	Used for identifying the combi steamer

Basic principle of operation

In your combi steamer you can cook a range of food. The combi steamer can employ the following main cooking programs to do this:

- Steam
- Convection
- Superheated steam (not under pressure).

You can use these main cooking programs to cook food in almost all possible ways. The main cooking programs can be applied to the following cooking techniques:

- | | | |
|-------------|--------------|---------------------------|
| ▪ Steam | ▪ Braising | ▪ Low-temperature cooking |
| ▪ Blanching | ▪ Baking | ▪ Defrosting |
| ▪ Poaching | ▪ Scalloping | ▪ Sous-vide cooking |
| ▪ Stew | ▪ Grilling | ▪ ΔT cooking |
| ▪ Boiling | ▪ Gratinat | ▪ Cook & Hold |
| ▪ Roasting | ▪ Regenerate | ▪ Overnight cooking |

Basic procedure for working with your combi steamer

These are the basic principles of working with the combi steamer:

- Place food, held in containers or on shelf racks, into your combi steamer.
 - Set the cooking program, the cooking temperature or core temperature and start the combi steamer.
 - Once the cooking program has finished, take out the food, which is in the required state.
-

Technical data

Dimensions and weights

The following table shows appliance dimensions and weights:

OES mini		Table-top appliances			Floor-standing appliances
		6.08 mini	3.10 mini 6.10 mini	10.10 mini	6.10 2in1
Width					
with packaging	[mm]	580	580	580	580
without packaging	[mm]	515	515	515	515
Depth					
with packaging	[mm]	740	910	910	935
without packaging	[mm]	599	777	777	802
Height					
with packaging	[mm]	830	830	1065	1305
without packaging (standard controls)	[mm]	627	627	857	-
without packaging (easyTOUCH controls)	[mm]	647	647	877	1122
Height with CONVOClean system					
with packaging	[mm]	970	970	1205	1305
without packaging (standard controls)	[mm]	767	767	997	-
without packaging (easyTOUCH controls)	[mm]	787	787	1017	1122
Weight					
with packaging	[kg]	57	67	82	115
without packaging	[kg]	45	54	69	99
Weight with CONVOClean system					
with packaging	[kg]	68	82	97	
without packaging	[kg]	56	69	84	
Safety clearances					
Rear	[mm]	50	50	50	50
Right-hand side	[mm]	50	50	50	50
Left-hand side	[mm]	50	50	50	50
Above*	[mm]	500	500	500	500

* for ventilation

Electrical installed load ratings

The following table shows the typical electrical installed load ratings (always refer to the rating plate in order to determine the rating of the specific model you own):

Model Number	VOLTS	PHASE	WIRES	CYCLE HERTZ	MAX LOAD AMPS
OES 10.10 mini	208	3	3	60	23.6
	240	3	3	60	27.1
OES 6.10 mini 2in1	208	3	3	60	31.3
	240	3	3	60	35.9

Models using heating elements (5KW)

Model Number	VOLTS	PHASE	WIRES	CYCLE HERTZ	MAX LOAD AMPS
OES 6.10 mini OES 3.10 mini	208	1	2	60	26.2
	208	3	3	60	15.1
	208	1	2	60	21.6
	220	1	2	60	22.7
	240	1	3	60	24.5
OES 6.10 mini OES 3.10 mini	208	3	3	60	12.5
	240	3	3	60	14.2

Models using heating elements (6.4 KW)

Model Number	VOLTS	PHASE	WIRES	CYCLE HERTZ	MAX LOAD AMPS
OES 6.10 mini OES 3.10 mini	208	3	3	60	15.7
	240	3	3	60	17.9

Water supply and water quality

The following table shows the values for the water supply and water quality:

OES mini		Table-top appliances			Floor-standing appliances	
		6.08 mini	3.10 mini 6.10 mini	10.10 mini	6.10 2in1	
Water supply (cold only)						
Shut-off valve		with non-return valve and dirt filter				
Water supply						
without CONVOClean system		1 x G 3/4", permanent connection recommended			2 x G 3/4", permanent connection recommended	
with CONVOClean system		1 x G 3/4", permanent connection recommended			3 x G 3/4", permanent connection recommended	
Flow pressure						
without CONVOClean system	[kPa]	200 - 600	(2 – 6 bar)			
with CONVOClean system	[kPa]	300 - 600	(3 – 6 bar)			
Water drain*						
Type	DN	40	40	40	50	50

* Permanent connection (recommended) or funnel waste trap

OES mini		Table-top appliances		Floor-standing appliances	
		Injection, condenser, cleaning		Injection, cleaning	Condenser
Drinking water quality (install water treatment unit if necessary)					
Total hardness (German degrees of hardness)	[°dH]	4 - 7		4 - 7	4 - 20
(French degrees of hardness)	[TH]	7 - 13		7 - 13	7 - 27
(English degrees of hardness)	[°e]	5 - 9		5 - 9	5 - 19
	[ppm]	70 - 125		70 - 125	70 - 270
	[mmol/l]	0,7 - 1,3		0,7 - 1,3	0,7 - 2,7
Temperature (T)	[°C]	max. 40		max. 40	max. 40
Conductivity	[µS/cm]	min. 20		min. 20	min. 20
pH		7.0 - 8,5		7.0 - 8,5	7.0 - 8,5
Cl ⁻	[mg/l]	max. 100		max. 100	max. 100
SO ₄ ²⁻	[mg/l]	max. 150		max. 150	max. 150
Fe	[mg/l]	max. 0.1		max. 0.1	max. 0.1

Appliance technical standards

The following table shows the technical standards for the appliance:

OES mini	Table-top appliances			Floor-standing appliances	
	6.06 mini	3.10 mini 6.10 mini	10.10 mini	6.06 2in1	6.10 2in1
Degree of protection	IPX4				
Approval mark*	UL/CUL				
Noise emission					
measured	[dBA]	≤ 60			

For your safety

Purpose of this chapter

This chapter provides you with all the information you need in order to use the combi steamer safely without putting yourself or others at risk.

This is a particularly important chapter that you should read through carefully.

Contents

This chapter contains the following topics:

	Page
Basic safety code	24
Warning signs on the combi steamer	25
Summary of hazards	26
Hazards and safety precautions	28
Safety devices	30
Requirements to be met by personnel, working positions	32
Personal protective equipment	33

Basic safety code

Object of this safety code

This safety code aims to ensure that all persons who use the combi steamer have a thorough knowledge of the hazards and safety precautions, and that they follow the safety instructions given in the user manual and on the combi steamer. If you do not follow this safety code, you risk potentially fatal injury and property damage.

Working with the user manual

Follow the instructions below:

- Read in full the Safety chapter and chapters that relate to your work.
- Always keep the user manual to hand for reference.
- Pass on the user manual with the combi steamer if it changes ownership.

Working with the combi steamer

Follow the instructions below:

- Only those persons who satisfy the requirements stipulated in this user manual are permitted to use the combi steamer.
- People (including children) who, because of their physical, sensory or intellectual capabilities, or because of their lack of experience or knowledge, are incapable of using the appliance safely, should not use this equipment without the supervision or guidance of a responsible person.
- Only use the combi steamer for the specified use. Never, under any circumstances, use the combi steamer for other purposes that may suggest themselves.
- Take all the safety precautions specified in this user manual and on the combi steamer. In particular, use the prescribed personal protective equipment.
- Only stand in the working positions specified.
- Do not make any changes to the combi steamer, e.g. removing parts or fitting un-approved parts. In particular, you must not disable any safety devices.

More on this

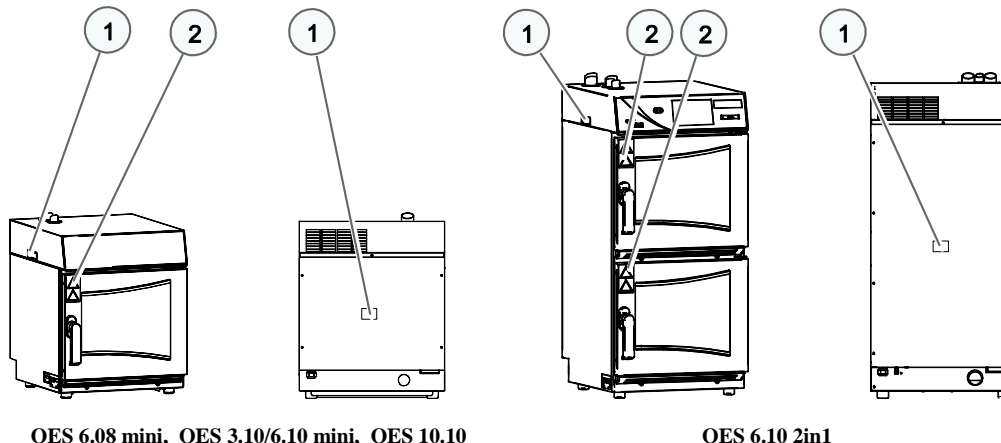
Related topics

▷ Intended use of your combi steamer.....	15
▷ Warning signs on the combi steamer.....	25
▷ Summary of hazards	26
▷ Requirements to be met by personnel, working positions	32
▷ Personal protective equipment.....	33

► Warning signs on the combi steamer

Where are the hazard signs fitted?

The hazard signs are located in the following positions on the combi steamer:






OES 6.08 mini, OES 3.10/6.10 mini, OES 10.10

OES 6.10 2in1


Warnings on the appliance door

The following warning signs are fitted on the appliance door above the door handle (2):

Warning sign	Description
	Warning of hot liquids Spillage of hot liquid foods can result in scalds if the upper shelves are loaded with liquids or foods that produce liquid during cooking. Shelves above the level marked by this warning sign (1.60 m) may not be seen by all users and should not, therefore, be used for liquids or foods that produce liquid during cooking.
	Warning of hot steam and vapor There is a risk of scalding from hot steam and vapor escaping when the appliance door is opened.
	Warning of corrosive cleaning agents injected into oven If the appliance door is opened during fully automatic cleaning, there is a risk of skin burns from contact with cleaning agents being injected during the cleaning program.

Warning signs on the side cover and rear panel of the combi steamer

The following warnings are located on the side cover and rear panel (1) of the combi steamer:

Warning sign	Description
	Warning of electric shock There is a risk of electric shock from live parts if the appliance cover is opened.

► Summary of hazards

General rules for dealing with hazards and safety precautions

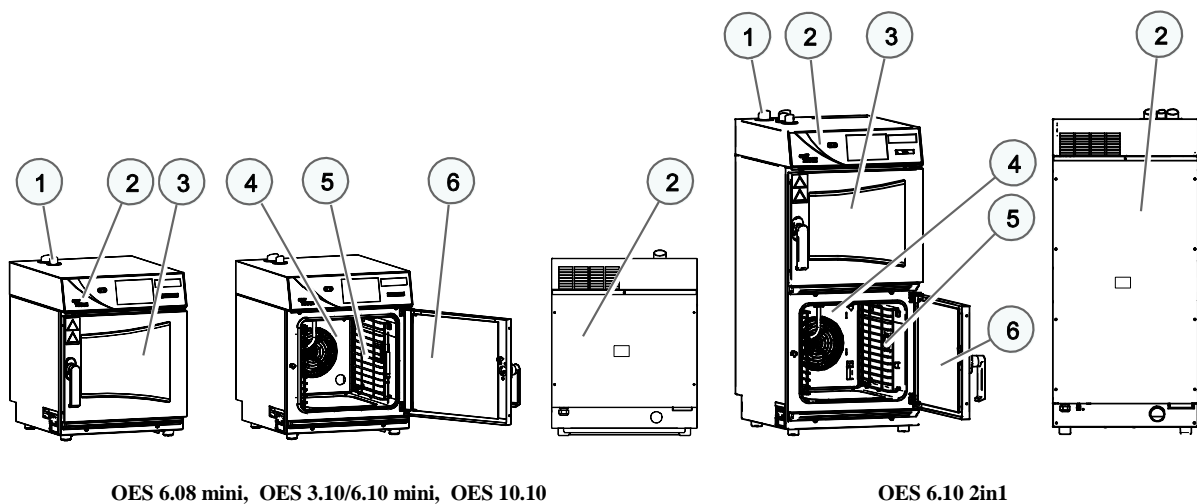
The combi steamer is designed to protect the user from all hazards that can reasonably be avoided by design measures.

The actual purpose of the combi steamer, however, means that there are still residual risks; you must therefore take precautions to avoid them. A safety device can provide you with a certain degree of protection against some of these hazards. You must ensure, however, that these safety devices are in place and in working order.

The nature of these residual risks and what effect they have are described below.

Hazard points

The following diagram shows the hazard points:



Heat generation

The combi steamer becomes hot inside the oven (5) and on the inside (6) of the appliance door. This causes:

- A fire risk from heat given off by the combi steamer
- a risk of burns on hot surfaces outside and inside the combi steamer, and also on hot appliance parts and food containers

Hot steam / vapor

The combi steamer generates hot steam or vapor, which must escape when the door is opened, and which is removed through the air vent on the top of the combi steamer. This causes:

- A risk of scalding from hot steam when the appliance door (3) is opened. You are protected from the hot steam by the appliance door, provided you make sure that the appliance door is intact.
- Risk of scalding from hot steam if water is sprayed into hot fat (5).
- a risk of scalding from high temperatures at the air vent (1)

Hot liquids

Foodstuffs are cooked in the combi steamer. These foodstuffs may also be liquid, or liquefy during cooking. This causes:

- a risk of scalding from hot liquids, which may be spilled if not handled properly

Live components

The combi steamer contains live parts. This means:

- a risk from live parts if the cover (2) to the electrical compartment is not in place.

Fan

The combi steamer contains a fan. This causes:

- a risk of hand injuries from the fan in the oven behind the suction panel (4) if the suction panel is not fitted in place properly.

Cleaning agents

The combi steamer must be cleaned using special cleaners. This causes:

- A risk from cleaning agents, some of which can cause skin burns.

Loading the oven in advance

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken. This causes:

- a risk to your guests from microbiological contamination of foodstuffs

Risk of hands being crushed

For various actions, such as opening/shutting the appliance door or cleaning the appliance door, there is the risk that you will crush or cut your hand.

► Hazards and safety precautions

Operating the combi steamer

When operating the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
A fire risk from heat given off by the combi steamer	When flammable gases or liquids are stored near the combi steamer.	Do not store flammable gases or liquids near the combi steamer.	None
Risk of burns from hot surfaces	Outside of appliance door	Do not touch surfaces for any length of time	None
	<ul style="list-style-type: none"> ▪ Inside the whole interior, including all parts that are inside during cooking, such as ▪ Racks ▪ Suction panel ▪ Core temperature sensor ▪ Shelf-grills etc. ▪ On the inside of the appliance door 	Wear specified protective clothing, in particular protective gloves	None
Risk of scalding from water jet	If a container of hot fat is standing in the oven into which water is sprayed through a water jet.	Do not spray into liquid fat	None
Risk of scalding from hot liquid	<ul style="list-style-type: none"> ▪ Inside oven ▪ Outside the combi steamer 	<ul style="list-style-type: none"> ▪ Only load containers holding liquid or liquefying food into shelf levels that allow a proper view inside the container, and always hold horizontally when removing ▪ Wear protective gloves 	None
Risk of scalding from hot steam	In front of the combi steamer	Check safety device	Appliance door:
	In front of the appliance door	<ul style="list-style-type: none"> ▪ use safety device ▪ Check safety device ▪ Do not put your head in the oven 	Door-catch setting
Risk of burns from hot vented air	Air vent on top of combi steamer	Do not get near it	None
Risk from live parts	Under the cover	Check safety device	Cover
Risk of hand injuries from fan	In oven	Check safety device	<ul style="list-style-type: none"> ▪ Suction panel ▪ Electrical cutout for appliance door
Risk from microbiological contamination of food	When the food cold-chain is broken by loading the oven in advance	Make sure that the cold chain is not broken: <ul style="list-style-type: none"> ▪ Do not store food temporarily in combi steamer ▪ Only allow qualified staff to perform low-temperature cooking (< 65 °C) 	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When closing the appliance door 	Exercise caution when performing these tasks	None

Cleaning

When cleaning the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk of burns from hot surfaces	Inside the whole interior, including all parts that are inside during cooking, such as <ul style="list-style-type: none"> ▪ Racks ▪ Suction panel ▪ Core temperature sensor ▪ Shelf-grills, racks, etc. 	Wait until the interior has cooled to below 60 °C before cleaning	None
Risk of hand injuries from crushing	<ul style="list-style-type: none"> ▪ When cleaning the appliance door ▪ When cleaning the interior appliance door 	Exercise caution when performing these tasks	None
Risk of food contamination by cleaning agents	Only for floor-standing appliances ("2in1") in which cooking is taking place in one oven compartment while the other is being cleaned.	Do not cook and clean simultaneously	Block on simultaneous cooking and regenerating
Risk from cleaning agents	During fully automatic cleaning: <ul style="list-style-type: none"> ▪ In front of the appliance door 	Check safety device	<ul style="list-style-type: none"> ▪ Automatic rinsing ▪ Spray-guard
	During all cleaning tasks	<ul style="list-style-type: none"> ▪ Do not breathe in spray ▪ Wear personal protective equipment 	None
	When handling the cleaning canisters	Wear personal protective equipment	None
	When corrosive cleaning agents are used	Only use original cleaning agents	None

Maintenance

When performing maintenance work on the combi steamer, be aware of the following hazards and take the specified preventive actions:

Hazard	Where or in what situations does the hazard arise?	Preventive action	Safety device
Risk from live parts	Under the cover	<ul style="list-style-type: none"> ▪ Work on the electrical system must only be performed by an approved customer service engineer ▪ Professional working ▪ Disconnect power supply before removing the cover 	Cover

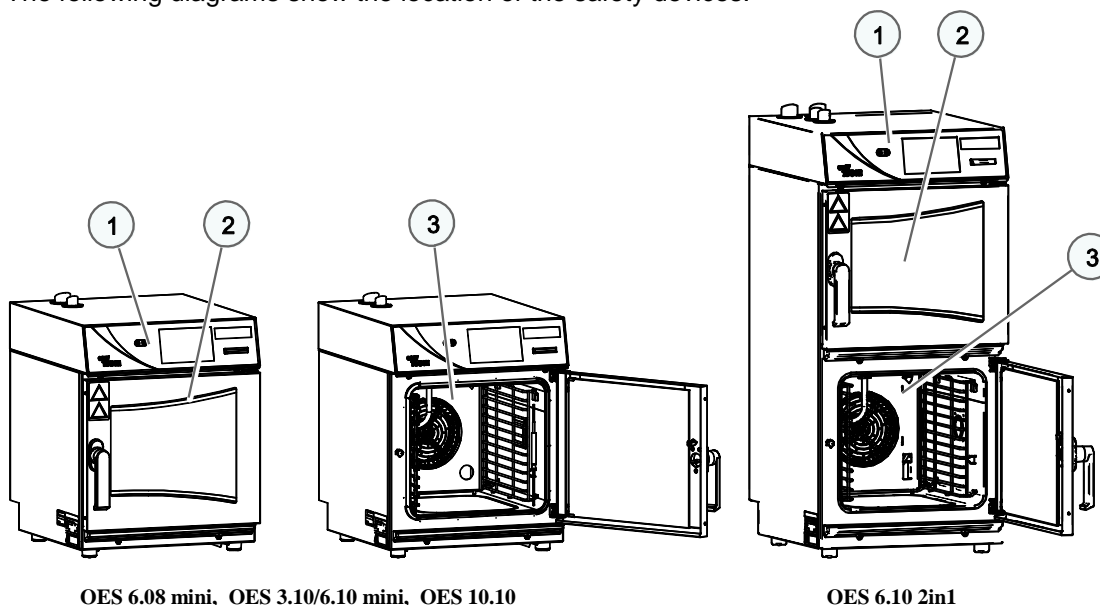
► Safety devices

Meaning

The combi steamer has a number of safety devices to protect the user from hazards. It is absolutely essential that all safety devices are fitted and in working order when operating the combi steamer

Position

The following diagrams show the location of the safety devices:



Functions

The following table enumerates all the safety devices on the combi steamer, explains their function and describes the check procedure:

No.	Safety device	Function	Check
1	Covers can only be removed using a tool	Prevents live parts from being touched accidentally	Check that the covers are in place
2	Appliance door:	Protects the outside environment from hot steam	Check regularly for scratches, cracks, indentations etc. and replace door if any are found
3	Suction panel in oven; can only be removed using tool	Prevents access to the moving fan and ensures good heat distribution.	Removing and fitting the suction panel
4 (no picture)	Magnetic door switch: electrical door sensor in appliance door	Switches off the fan and heater when the appliance door is opened	<p>Check magnetic door switch at low temperature:</p> <p>Action:</p> <ul style="list-style-type: none"> ▪ Open the appliance door fully ▪ Press Start <p>Result:</p> <p>Motor must not start up</p>

No.	Safety device	Function	Check
5 (no picture)	Automatic rinsing after power failure in case cleaning agent left in combi steamer	Re-starts fully automatic cleaning in a defined state after power failure	This test is a software function. There is no need for the operator to perform a test.
6 (no picture)	Spray-guard	Stops the cleaning agent being injected during fully automatic cleaning when the appliance door is opened Prompt to close the appliance door	The operability of the magnetic door switch is checked by the software at the beginning of each cleaning program
7 (no picture)	Only for floor-standing appliances ("2in1"): Block on simultaneous cooking and regenerating	Prevents cooking being performed in one oven compartment while the other is being cleaned.	This test is a software function. There is no need for the operator to perform a test.

► Requirements to be met by personnel, working positions

Requirements to be met by personnel

Those people using the combi steamer must meet the following requirements:

Staff qualifications	Tasks	Personal protective equipment required	Chapter to read before task
Chef <ul style="list-style-type: none">▪ Has relevant professional training▪ Knows relevant national food legislation and regulations, plus hygiene legislation and regulations▪ Must keep records in accordance with HACCP▪ Trained in how to operate the combi steamer	Chef <ul style="list-style-type: none">▪ Entering cooking program data▪ Editing recipes in the cookbook▪ Managing settings	None	<ul style="list-style-type: none">▪ Layout and function▪ For your safety▪ Layout of the touchscreen pages▪ How to operate the touchscreen▪ Your combi-steamer cooking programs▪ Using the cooking programs
User <ul style="list-style-type: none">▪ Semiskilled▪ Trained in how to operate the combi steamer	User <ul style="list-style-type: none">▪ Loading / removing food▪ Cleaning the combi steamer▪ Fitting accessories in the combi steamer	As specified in <i>Personal protective equipment</i> on page 33	<ul style="list-style-type: none">▪ Layout and function▪ For your safety▪ The instructions for "Switching the combi steamer on and off" in the chapter "How to operate the touchscreen"▪ Cleaning and Maintenance▪ How to do it correctly

Working positions during operation

The working position for staff when operating the combi steamer is in front of the appliance door.

Working positions during cleaning and maintenance

The working position for staff during cleaning and maintenance is the entire appliance area.

► Personal protective equipment

Operation

When operating the combi steamer, wear the following personal protective equipment:

Activity	Materials used	Protection equipment
Loading / removing food	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots
Removing the core temperature sensor	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots
Fitting accessories in the combi steamer	None	Work wear as specified in country-specific standards and directives (BGR 111 in Germany) for kitchen work, in particular: <ul style="list-style-type: none"> ▪ Protective clothing ▪ Protective gloves ▪ Safety boots

Cleaning

When cleaning the combi steamer, wear the following personal protective equipment:

Activity	Materials used	Protection equipment
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOClean new	<ul style="list-style-type: none"> ▪ Breathing mask with type P2 / P3 particle filter for protection from aerosols ▪ Close-fitting safety goggles ▪ Nitrile-rubber gloves (rubber thickness 0.35 mm) recommended
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOClean forte	<ul style="list-style-type: none"> ▪ Breathing mask with type P2 particle filter ▪ Close-fitting safety goggles ▪ Butyl-rubber gloves (rubber thickness 0.5 mm); nitrile-rubber gloves (rubber thickness 0.35mm); penetration time > 480 min ▪ Alkali-resistant protective clothing
<ul style="list-style-type: none"> ▪ Cleaning the combi steamer ▪ Handling cleaning canisters 	CONVOCare K	<ul style="list-style-type: none"> ▪ Breathing mask with type P2 particle filter ▪ Close-fitting safety goggles ▪ Butyl-rubber gloves (rubber thickness 0.5 mm); penetration time > 480 min

Layout of the touchscreen pages

The touchscreen and its control buttons

Your combi steamer is operated using a touchscreen. This means that all the combi-steamer functions are presented as control buttons on various pages of the touchscreen. Simply touch the buttons with your finger to select a function.

This section presents each touchscreen page in turn, and explains the buttons available on each page plus their functions.

Contents

This chapter includes the following topics:

	Page
The work pages	35
The cookbook	45
The Settings	54

1.1 The work pages

The touchscreen functions for cooking, regenerating and cleaning

This section presents the touchscreen pages that you need for your everyday work, i.e. cooking, regenerating and cleaning, and explains the functions available on each of the pages.

Contents

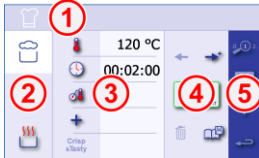
This section contains the following topics:

	Page
Layout of the work pages	36
The Start page	37
The Cook page	38
The Press&Go page	41
The Regenerate page	42
The Clean page	44

► Layout of the work pages

Layout of the touchscreen pages for everyday tasks




The following screenshot uses the 'Cook' page to illustrate the layout of a typical page for everyday work. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	Always: <ul style="list-style-type: none"> Displays the page that you are in. While the cooking program is running: <ul style="list-style-type: none"> Displays the remaining cooking time or regenerating time. 	
2	Main selection	Selection of the main cooking program or main regenerating program	
3	Data input	Temperature, time input etc.	
4	Program Management	Program start/stop Various functions	
5	Navigation area	<ul style="list-style-type: none"> Functions common to all pages Various functions 	

Buttons common to all pages and what they do

The individual buttons are described separately for each page.





The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page.
	Cancel	On the input pages: cancels the entry.
	Help	Opens the Help facility.

The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Indicator	Meaning	Description
Header		
	'Cook' page	The 'Cook' page selected.
	'Press&Go' page	The 'Press&Go' page selected.
	'Regenerate' page	The 'Regenerate' page selected.
	'Clean' page	The 'Clean' page selected.







► The Start page

Appearance



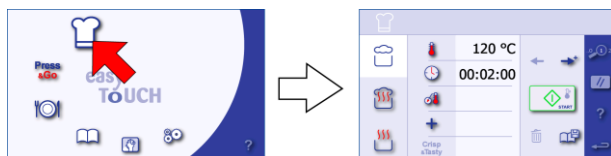
The buttons and what they do

The buttons in the Start page have the following meanings and functions:

Button	Meaning	Function
	Boiling	Opens the 'Cook' page: <ul style="list-style-type: none">▪ Page for entering data for cooking programs using steam, superheated steam or convection
	Press&Go	Opens the 'Press&Go' page <ul style="list-style-type: none">▪ Direct access to preset recipes
	Regenerate	Opens the 'Regenerate' page <ul style="list-style-type: none">▪ Page for entering data for regenerate programs
	Cookbook	Opens the cookbook: <ul style="list-style-type: none">▪ Editing recipes▪ Managing recipes▪ Starting recipes
	Clean	Opens the 'Clean' page: <ul style="list-style-type: none">▪ Semi-automatic cleaning▪ Fully automatic cleaning (option)
	Settings	Opens the 'Settings' page.

▶ The Cook page










How to access the 'Cook' page



The buttons and what they do





The buttons on the 'Cook' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Steam	Selects the Steam cooking program.
	Superheated steam	Selects the Superheated steam cooking program.
	Convection	Selects the Convection cooking program.
Data input		
	Cooking temperature	Displays the keypad for entering the cooking temperature.
	Cooking time	Displays the keypad for entering the cooking time.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra cooking functions' page.
	Crisp&Tasty	Opens the 'Crisp&Tasty' page.
Program		
	Start with intelligent preheating	Starts the cooking program with preheating.
	Start	Starts the cooking program.
	Stop	Stops the cooking program.

Button	Meaning	Function
Management		
	<ul style="list-style-type: none"> Back one cooking step (during program entry) 	<ul style="list-style-type: none"> Goes back one step of the cooking program.
	<ul style="list-style-type: none"> Tray Timer (while the cooking program is running) 	<ul style="list-style-type: none"> Starts the use of empty trays (shelves) while the main cooking program is running.
	Forward one cooking step	Goes forward one step of the cooking program.
	Insert cooking step	Inserts an extra step after the last step in the cooking program.
	<ul style="list-style-type: none"> Delete data (before program start) 	<ul style="list-style-type: none"> Deletes all data for the current cooking step.
	<ul style="list-style-type: none"> Manual steaming (while the cooking program is running) 	<ul style="list-style-type: none"> Starts the manual steaming function while the main cooking program is running.
	Save recipe	Saves the recipe in the cookbook.
Navigation area		
	Current cooking step	<p>During program entry</p> <ul style="list-style-type: none"> Shows the number of the cooking step for which data is currently displayed. Opens the Cooking step summary page, where it is possible to jump to any cooking step. <p>While the cooking program is running</p> <ul style="list-style-type: none"> Displays the number of the cooking step currently in progress.
	Deletes data for all cooking steps	Deletes all data for all entered cooking steps.




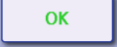

The keypad for entering cooking temperature and core temperature

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering numbers in the hundreds, tens and units Example: input sequence 1 - 2 - 0 gives 120 °C
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.





The keypad for entering the cooking time

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering hours, minutes and seconds
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.
	Continuous operation	Disables the timer





The 'Extra cooking functions' page

The buttons on the 'Extra cooking functions' page have the following meanings and functions:

Button	Meaning	Function
	Lower fan speed	Reduces the air-flow speed inside the oven.
	ΔT cooking	Cooking program in which the oven temperature increases according to the core temperature. Not possible in conjunction with the superheated steam cooking program.
	Start-time preset	Delays the start of the cooking program to a defined start time or to a defined end-of-cooking time.
	Vapor reducer	Reduces the amount of vapor released through the air vent. Increases the water consumption.

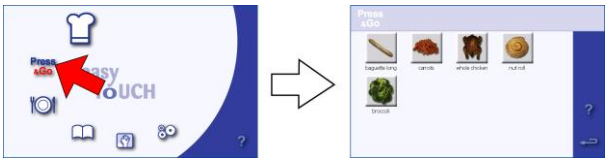
The 'Crisp&Tasty' page

The buttons on the page for setting the Crisp &Tasty level have the following meanings and functions:

Button	Meaning	Function
	No moisture removal	
	Low moisture removal	Crisp&Tasty level; specifying the amount of excess moisture removed from the oven.
	Medium moisture removal	Not possible in conjunction with the Steam cooking program.
	Strong moisture removal	



► **The Press&Go page**

How to access the 'Press&Go' page



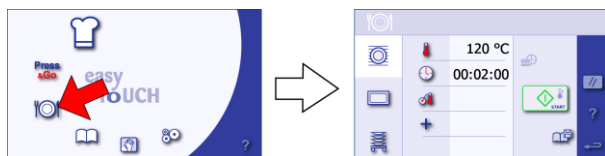
The buttons and what they do

The buttons on the 'Press&Go' page have the following meanings and functions:

Button	Meaning	Function
Program		
	Recipe e.g. rolls	Starts the cooking program immediately.
	Recipe e.g. vegetables	Starts the cooking program immediately.













► The Regenerate page

How to access the 'Regenerate' page






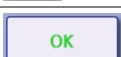
The buttons and what they do

The buttons on the 'Regenerate' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Plate	Selects the Plate regenerating program.
	Gastronorm	Selects the Gastronorm regenerating program.
	Banquet	Selects the Banquet regenerating program.
Data input		
	Regeneration temperature	Displays the keypad for entering the regeneration temperature.
	Regeneration time	Displays the keypad for entering the regeneration time.
	Core temperature	Displays the keypad for entering the core temperature.
	Extra functions	Opens the 'Extra regenerating functions' page.
Program		
	Start	Starts the regenerating program.
	Stop	Stops the regenerating program.
Management		
	Tray Timer (while the regenerating program is running)	Starts the use of empty trays (shelves) while the main regenerating program is running.
	Saving a regenerating recipe	Saves the regenerating recipe in the cookbook.
Navigation area		
	Delete all data	Deletes all data.




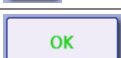

The keypad for entering the regeneration temperature

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering numbers in the hundreds, tens and units Example: input sequence 1 - 2 - 0 gives 120 °C
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.



The keypad for entering the regeneration time

The buttons on the keypad have the following meanings and functions:

Button	Meaning	Function
 	Numerical values	For entering hours, minutes and seconds
	Clear	Deletes all entries.
	Confirm	Saves all entries in the cooking program.
	Continuous operation	Disables the timer

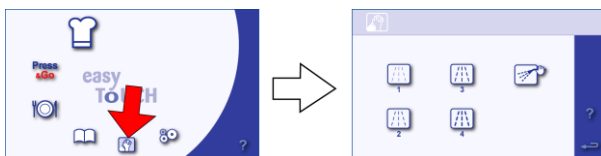
The 'Extra regenerating functions' page

The buttons on the 'Extra regenerating functions' page have the following meanings and functions:

Button	Meaning	Function
	Lower fan speed	Reduces the air-flow speed inside the oven.
	Vapor reducer	Reduces the amount of vapor released through the air vent. Increases the water consumption.






► The Clean page

How to access the 'Clean' page



The buttons and what they do

The buttons on the 'Clean' page have the following meanings and functions:

Button	Meaning	Function
Program		
	Semi-automatic cleaning	Starts semiautomatic cleaning.
Program	CONVOClean system	Fully automatic cleaning (option)
	Cleaning level 1: light soiling	Starts fully automatic cleaning.
	Cleaning level 2: moderate soiling	Starts fully automatic cleaning.
	Cleaning level 3: Heavy soiling	Starts fully automatic cleaning.
	Cleaning level 4: Heavy soiling with Shine+	Starts fully automatic cleaning.

1.2 The cookbook

The cookbook

This section presents the touchscreen cookbook pages and explains the functions available on each of the pages.

Contents

This section contains the following topics:

	Page
Layout of the cookbook pages	46
The Favorites page	48
The recipe groups page	50
The recipes page	52

► Layout of the cookbook pages

Layout of the main cookbook pages

The following screenshot uses the 'Recipe groups' page from the 3 main cookbook pages to illustrate their typical layout. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	Displays the page that you are in	
2	Main selection	Selection of cookbook section	
3	Selection	Selection of recipe or recipe group	
4	Management	<ul style="list-style-type: none"> Access to next sub-page Scroll functions 	
5	Navigation area	Functions common to all pages	

Layout of the cookbook sub-pages

The following screenshot uses the 'Edit recipe groups' page from the cookbook sub-pages to illustrate their typical layout. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header	<ul style="list-style-type: none"> Displays the page that you are in Input field for name Picture depicting recipe or recipe group 	
2	Selection fields	<ul style="list-style-type: none"> Recipes Recipe group 	
3	Functions	<ul style="list-style-type: none"> Access to next sub-pages Assignment functions Sorting functions Delete functions Scroll functions 	

Buttons common to all pages and what they do

The individual buttons are described separately for each page.








The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page. On the sub-pages: cancels the action.
	Help	Opens the Help facility.
	Confirm	On pop-up pages
	Cancel	On pop-up pages

The page display icons and what they mean

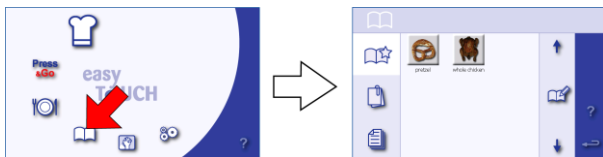
The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Indicator	Meaning	Description
Pages		
	Cookbook	<ul style="list-style-type: none">▪ The 'Favorites' page is selected.▪ The 'Recipe groups' page is selected.▪ The 'Recipes' page is selected.
	Recipe group	<ul style="list-style-type: none">▪ The 'Edit favorites' page is selected.▪ The 'Manage recipe groups' page is selected.▪ The 'Edit recipe group' page is selected.▪ The 'Manage pictures' page is selected.
	The 'Create recipe group' page	<ul style="list-style-type: none">▪ The 'Create recipe group' page is selected.
	Recipes	<ul style="list-style-type: none">▪ The 'Manage recipes' page is selected.▪ The 'Manage pictures' page is selected.
Selection fields		
	Recipes in a recipe group	<ul style="list-style-type: none">▪ Recipes in the Favorites▪ Recipes in a recipe group
	All recipes	<ul style="list-style-type: none">▪ All available recipes
	All recipe groups	<ul style="list-style-type: none">▪ All available recipe groups








► The Favorites page

How to access the 'Favorites' page












The buttons and what they do

The buttons on the 'Favorites' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Displays a list of selectable favorite recipes .
	Recipe groups	Opens the 'Recipe groups' page.
	All recipes	Opens the 'Recipes' page.
Examples of selections		
	Pretzel	Selects the pretzel recipe
Management		
	Up	Scroll up.
	Down	Scroll down.
	Edit Favorites	Opens the 'Edit Favorites' page.

The 'Edit Favorites' page

The buttons on the 'Edit Favorites' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Text field	<ul style="list-style-type: none">▪ Displays the recipe group name Favorites▪ Cannot be changed
	Move recipe up	Moves the selected recipe up the Favorites list.
	Move recipe down	Moves the selected recipe down the Favorites list.
	Up	Scroll up.
	Down	Scroll down.
	Remove	Removes the selected recipe from the Favorites list.
	Add	Adds the selected recipe to the Favorites list.
	Clear	Removes the selected recipe from the system.
	Edit picture	Has no action on the 'Edit Favorites' page.








► The recipe groups page

How to access the 'Recipe groups' page










The buttons and what they do

The buttons on the 'Recipe groups' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Opens the 'Favorites' page.
	Recipe groups	Displays all recipe groups for selection.
	All recipes	Opens the 'Recipes' page.
Examples of selections		
	Baked goods	Selection for the baked goods recipe group
Management		
	Up	Scroll up.
	Down	Scroll down.
	Manage recipe groups	Opens the 'Manage recipe groups' page.

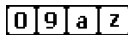


The 'Manage recipe groups' page

The buttons on the 'Manage recipe groups' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Move recipe group up	Moves the selected recipe group up the list.
	Move recipe group down	Moves the selected recipe group down the list.
	Up	Scroll up.
	Down	Scroll down.
	Creating a recipe group	Opens the 'Create recipe group' page.
	Edit recipe group	Opens the 'Edit recipe group' page.
	Clear	Deletes the selected recipe group.










The 'Create recipe group' page

The buttons on the 'Create recipe group' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Keypad	Entering the recipe group name via the keypad.
	Edit picture	Opens the 'Manage pictures' page.
	Confirm	Saves the entry and closes the page.






The 'Edit recipe group' page

The buttons on the 'Edit recipe group' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Edit text	Displays the keypad for text input.
	Move recipe group up	Moves the selected recipe group up the list.
	Move recipe group down	Moves the selected recipe group down the list.
	Remove	Removes the selected recipe from the Favorites list.
	Add	Adds the selected recipe to the Favorites list.
	Up	Scroll up.
	Down	Scroll down.
	Manage pictures	Opens the 'Manage pictures' page.
	Clear	Deletes the selected recipe.

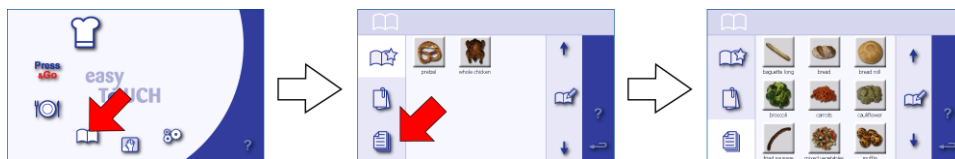
The 'Manage pictures' page

The buttons on the 'Manage pictures' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Up	Scroll up.
	Down	Scroll down.
	Folder	Selects the folder containing the picture.
	USB	Selects the USB port as the source for the picture (only enabled if a USB device is connected).
	Confirm	Saves the entry and closes the page.

► The recipes page

How to access the 'Recipes' page



The buttons and what they do

The buttons on the 'Recipes' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Favorites	Opens the 'Favorites' page.
	Recipe groups	Opens the 'Recipe groups' page.
	All recipes	Displays a list of all recipes for selection.
Examples of selections		
	Rolls	Selection for the rolls recipe
Management		
	Up	Scroll up.
	Down	Scroll down.
	Managing recipes	Opens the 'Manage recipes' page.






The 'Manage recipes' page

The buttons on the 'Manage recipes' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Edit text	Displays the keypad for text input
	Down	Scroll up
	Down	Scroll down
	Manage pictures	Opens the 'Manage pictures' page
	Clear	Removes the selected recipe from the system

The 'Manage pictures' page

The buttons on the 'Manage pictures' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	Up	Scroll up.
	Down	Scroll down.
	Folder	Selects the folder containing the picture.
	USB	Selects the USB port as the source for the picture (only enabled if a USB device is connected).
	Confirm	Saves the entry and closes the page.

1.3 The Settings

The Settings

This section presents the touchscreen pages on which you can make settings, and explains the functions available on each of the pages.

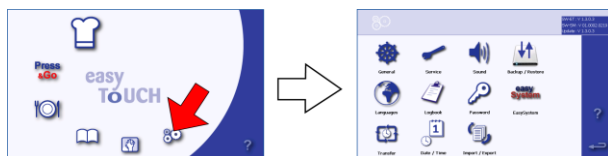
Contents

This section contains the following topics:

	Page
The Settings page	55
The General page	56
The Import/Export page	57
The easySystem page	58
The Backup/Restore page	59












► The Settings page

How to access the 'Settings' page



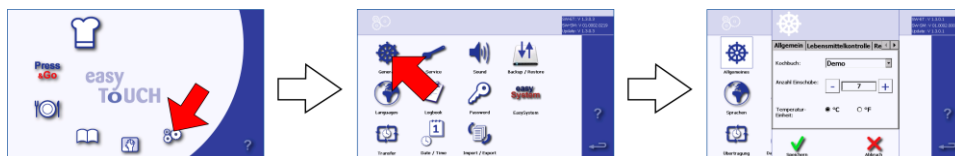
The buttons and what they do

The buttons on the 'Settings' page have the following meanings and functions:

Button	Meaning	Function
Main selection		
	General information	Opens the 'General' menu: ▪ General system settings
	Languages	Opens the 'Languages' menu: ▪ Changing the user interface language ▪ Selecting the cookbook in the required language
	Data transfer	Opens the 'Transfer' menu: ▪ Configuring data transfer from the appliance to a server ▪ Only possible if appliance has this custom option installed
	Service	Opens the 'Service' menu: ▪ Password protected; only accessible to service engineers
	Logbook	Opens the 'Logbook' menu: ▪ Displaying the logbook ▪ Deleting entries from the logbook
	Date/time	Opens the 'Date/Time' menu: ▪ Making changes to date and time settings
	Sounds	Opens the 'Sounds' menu: ▪ Selecting signal sounds ▪ Adjusting the volume
	Password	Opens the 'Password' menu: ▪ Selecting a new password.
	Import/Export	Opens the 'Import/Export' page: ▪ Import and Export of data
	Backup / Restore	Opens the 'Backup/Restore' page: ▪ Saving the cookbook and easyTOUCH data on the SD card. ▪ Restoring the easyTOUCH data from the SD card.
	easySystem	Enables easySystem, password protected.

► The General page

How to access the 'General' page



The 'General' tab

The 'General' tab contains the following functions:

Menu type	Meaning	Function
	Cookbook	Selects the cookbook
	Number of shelves	Selects the number of shelves that can be used
	Temperature units	Selects °C or °F as the temperature units

The 'Food inspection' tab

The 'Food inspection' tab contains the following functions:

Menu type	Meaning	Function
	Preheat time (sec)	Preheat time input: ▪ Time for which temperature held after reaching the preheat temperature
	Preheat tolerance (°C)	Input of preheat temperature tolerance: ▪ e.g. preheat temperature is deemed reached at 20 °C lower for instance
	HACCP temp interval (sec)	Input of HACCP data transfer interval: ▪ e.g. data transferred every 120 sec
	Max. failure time (sec)	Input of maximum time for a power failure before a warning is issued that the product is spoiled.

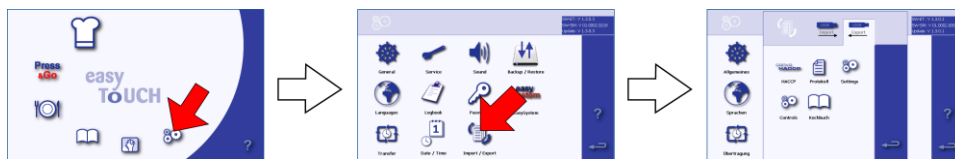
The 'Cleaning' tab

The 'Cleaning' tab contains the following functions:

Menu type	Meaning	Function
	<ul style="list-style-type: none"> ▪ Level 1 - Light soiling ▪ Level 2 - Moderate soiling ▪ Level 3 - Heavy soiling ▪ Level 4 - Very heavy soiling 	Selection of cleaning level(s) to be available on the 'Clean' page
	AutoClean temperature (60°C - 100°C)	Input of fully automatic cleaning temperature when using cleaning agents other than original products
	Cleaning agent dosage (1 - 10)	Input of cleaning agent dosage when using cleaning agents other than original products



► The Import/Export page

How to access the 'Import/Export' page






The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

Button	Meaning	Function
	Import	Selects the 'Import' tab: ▪ Data transfer from USB stick to appliance
	Export	Selects the 'Export' tab: ▪ Transfer from appliance to the USB stick






The Import tab

The 'Import' tab contains the following functions:

Button	Meaning	Function
	Cookbook	The cookbook is imported.
	Start page logo	Custom logo for the start page is imported.
	Update	Update is run.

The Export tab

The 'Export' tab contains the following functions:

Button	Meaning	Function
	HACCP	HACCP data are exported.
	Log	Log is exported.
	Settings	Settings can be exported for import into another appliance.
	Controls	Appliance settings (control parameter settings) are exported.
	Cookbook	The cookbook can be exported for import into another appliance.

► **The easySystem page**

How to access the 'easySystem' page



The buttons and what they do

The buttons on the 'easySystem' page have the following meanings and functions:

Button	Meaning	Function / Further details...
	Password	Password entry: <ul style="list-style-type: none">▪ Factory set to 'Shift A' Please refer to the easySystem operating instructions for further details.



► The Backup/Restore page

How to access the 'Backup/Restore' page





The buttons and what they do

The buttons on the 'Import/Export' page have the following meanings and functions:

Button	Meaning	Function
	Backup	Selects the 'Backup' tab: ▪ Data transfer from the appliance to the SD card
	Restore	Selects the 'Restore' tab: ▪ Data transfer from the SD card to the appliance


The Backup tab

The 'Backup' tab contains the following functions:

Button	Meaning	Function
	Cookbook	Saves the cookbook.
	easyTOUCH	Saves the easyTOUCH data (system backup).

The Restore tab

The 'Restore' tab contains the following functions:

Button	Meaning	Function
	easyTOUCH	Restores the easyTOUCH data.

How to operate the touchscreen

Basic operating principles for the touchscreen

This chapter contains step-by-step instructions for basic operations using the touchscreen.

Contents

This chapter includes the following topics:

	Page
First operating steps	61
Boiling	65
Regenerate	74
How to work in emergency mode	81
Working with the cookbook	83

1.4 First operating steps

First operating steps

This section shows you how to switch the combi steamer on and off, and the easy way to make your first cooked products.

Contents

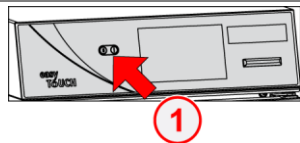
This section contains the following topics:

	Page
Turning the combi steamer on / off	62
Cooking with Press&Go	63

► Turning the combi steamer on / off




Switching on the combi steamer

To switch on the combi steamer, follow the steps below:

Step	Action	Illustration
1	Switch on the combi steamer.	


What happens when you switch on the combi steamer

The combi steamer performs the following routine when switched on:

Phase	Description	Button
1	Switch on the combi steamer. Result: <ul style="list-style-type: none"> ▪ Self-test performed ▪ The oven light will turn on. ▪ The Start page is displayed. 	
2	Select your cooking program.	
3	Start the cooking program. Result: the selected cooking program will start immediately.	

Switching off the combi steamer at the end of the working day

To switch off the combi steamer at the end of the working day, follow the steps below:

Step	Action	Button
1	Perform the necessary cleaning tasks as specified in the cleaning and maintenance schedule.	
2	Switch off the combi steamer.	

Switching off the combi steamer before prolonged breaks in use

Switch off the water and power on site before prolonged breaks in use.

More on this ...

Related topics

- Basic working procedure for cooking66
- Basic working procedure for regenerating75

► Cooking with Press&Go

Hot steam / vapor

⚠ WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

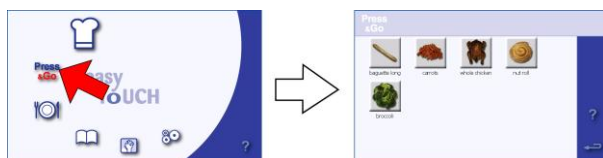
Open the appliance door as specified in the safety regulations. Never put your head into the oven!

Requirements

Check that the following requirements have been met:


- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".

How to access the 'Press&Go' page




Cooking

To cook, follow the steps below:

Step	Action	Button
1	Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none">▪ Your combi steamer will preheat.	
2	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
3	Close the appliance door. Result: <ul style="list-style-type: none">▪ Your cooking program is running.▪ An audible signal is given as soon as the cooking program is finished.	
4	Open the appliance door and remove the cooked product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or cooking program.

More on this ...

How to do it correctly

▷ Opening the appliance door safely	139
▷ Inserting and removing racks	140
▷ Fitting the air guide panel to rack (mini 6.10 and mini 10.10)	141
▷ Loading / removing food.....	141
▷ Removing and fitting the suction panel	144
▷ Fitting and removing the USB cover	145

1.5 Boiling

Cooking in detail

This section shows you what steps you need to follow when cooking, and how to use all the touch-screen functions for cooking.

Contents

This section contains the following topics:

	Page
Basic working procedure for cooking	66
Entering a cooking program	67
Entering the Delta-T cooking program	68
Boiling	69
Manual steaming during cooking	71
Using spare shelves during cooking	72

Basic working procedure for cooking

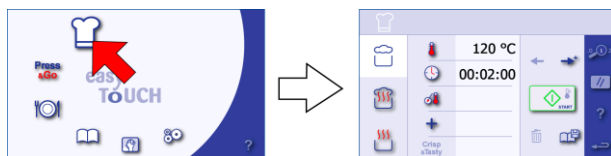
How to do it

Using the combi steamer for cooking is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on / off on page 62</i>
2	Select or enter your cooking program.	<i>Retrieving a recipe from the cookbook on page 84</i> <i>Entering a cooking program</i> <i>Entering the Delta-T cooking program on page 68</i>
3	Start the cooking program and place the food in the combi steamer once the oven has preheated.	<i>Boiling on page 69</i>
4	You can use various extra functions during the cooking program.	<i>Cooking with manual steaming on page 71</i> <i>Using spare shelves during cooking on page 72</i>
5	Remove your finished product.	















► Entering a cooking program

How to access the 'Cook' page



Entering a cooking program

To enter a cooking program, follow the steps below:

Step	Action	Button
1	Select a main cooking program.	 or  or 
2	Enter the cooking temperature.	
3	Define the switch-off criteria: ▪ Cooking time or ▪ Core temperature	 or 
4	Select the 'Extra cooking functions' page.	
5	Select one of the following extra functions if required: ▪ Lower fan speed ▪ Vapor reducer ▪ Start-time preset For ΔT cooking follow the instructions under Entering the Delta-T cooking program	   
6	Select the Crisp&Tasty level. Result: You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step.	
7	If you want to add another cooking step to this cooking program, go to step 8.	
8	Add a cooking step.	
9	Repeat steps 1 to 7. You can open the page containing a summary of the cooking steps using:	

More on this ...

How to do it

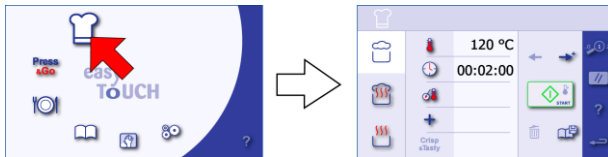
► Entering the Delta-T cooking program68

Next steps

► Boiling.....69

► Entering the Delta-T cooking program

How to access the 'Cook' page













Requirements

To do this, the following conditions must be satisfied:

- Your combi steamer comes with a core temperature sensor.

Action

Follow the steps below to enter a program that uses ΔT cooking:

Step	Action	Button
1	Select one of the steam or convection programs.	 or 
2	Select the 'Extra cooking functions' page.	
3	Select ΔT cooking. Result: You are now in ΔT mode, indicated by :	  or 
4	Enter the Δ temperature.	
5	Enter the final core temperature. Result: You have now finished entering the cooking program information if the program is only meant to have one step, or if this was the last cooking step.	
6	If you want to add another cooking step to this cooking program, go to step 7.	
7	Add a cooking step.	
8	Repeat steps 1 to 6. You can open the page containing a summary of the cooking steps using:	

More on this ...

Next steps

- Boiling.....69

Boiling

Hot steam / vapor

WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

Open the appliance door as specified in the safety regulations. Never put your head into the oven!

Contamination risk

WARNING

Risk from microbiological contamination of food

When loading the oven ahead of time, e.g. for pre-setting the start time of the cooking program, the cold chain of chilled foodstuffs may be broken.

When planning the loading times, always ensure there is no break in the cold chain.




Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".




Cooking with preheating

If the combi steamer is still cold, follow the steps below for cooking:

Step	Action	Button
1	Enter the cooking program you require or retrieve it from the cookbook. Result: <ul style="list-style-type: none">▪ A cooking program appears on the 'Cook' page.	 or 
2	Start the cooking program. Result: <ul style="list-style-type: none">▪ Your combi steamer will preheat.	
3	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
4	Close the appliance door. Result: <ul style="list-style-type: none">▪ Your cooking program runs, with the remaining cooking time displayed in the page header.▪ An audible signal is given as soon as the cooking program is finished.	
5	Open the appliance door and remove the cooked product.	

Cooking without preheating

If the combi steamer has already reached the required temperature, follow the steps below for cooking:

Step	Action	Button
1	You do not need to perform this step if you wish to use the same cooking program as you just used. Otherwise: Enter the cooking program you require or retrieve it from the cookbook.	 or 
	Result: A cooking program appears on the 'Cook' page.	
2	Start the cooking program.	
3	Place the food inside the oven as soon as you are prompted to do so.	
3	Close the appliance door. Result: <ul style="list-style-type: none"> Your cooking program runs, with the remaining cooking time displayed in the page header. An audible signal is given as soon as the cooking program is finished. 	
4	Open the appliance door and remove the cooked product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or cooking program.

More on this ...

How to do it

- ▷ Entering a cooking program67
- ▷ Entering the Delta-T cooking program68
- ▷ Retrieving a recipe from the cookbook84

Next steps

- ▷ Manual steaming during cooking71
- ▷ Using spare shelves during cooking72

How to do it correctly

- ▷ Opening the appliance door safely139
- ▷ Inserting and removing racks140
- ▷ Fitting the air guide panel to rack (mini 6.10 and mini 10.10)141
- ▷ Loading / removing food141
- ▷ Removing and fitting the suction panel144
- ▷ Fitting and removing the USB cover145

► Manual steaming during cooking

Objective

You wish to provide extra steaming of the food during a superheated steam or convection cooking program that is already in progress.


Requirements

To do this, the following conditions must be satisfied:

- You have selected one of the superheated steam or convection programs.
- One of these programs is running.

Action

Follow the steps below to steam the food during cooking:

Step	Action	Button
1	Select the Manual steaming function on the 'Cook' page. Result: <ul style="list-style-type: none">▪ The food is steamed.	

► Using spare shelves during cooking

Hot steam / vapor

⚠ WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

Open the appliance door as specified in the safety regulations. Never put your head into the oven!

Objective

You wish to use spare shelves to cook other food during a cooking program that is already in progress.


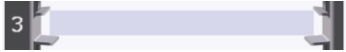

Requirements

To do this, the following conditions must be satisfied:


- Apart from the cooking time, the additional food to be cooked needs the same conditions as the food in the current program that is running.
- The relevant cooking program is running.

Action

Follow the steps below to use spare shelves during cooking:

Step	Action	Button
1	Select the Tray Timer function on the 'Cook' page. Result: <ul style="list-style-type: none">▪ The 'Tray Timer' page is displayed.	
2	Select an empty shelf. Result: <p>The keypad for entering the cooking time for this shelf is displayed</p>	
3	Enter the required cooking time. Result: <ul style="list-style-type: none">▪ The cooking time starts running for this shelf.	
4	Place the food in the oven and close the appliance door. Result: <ul style="list-style-type: none">▪ As soon as the cooking time for this shelf has elapsed, an audible signal is given and a display appears showing which shelf the cooked food can be removed from.	
5	Open the appliance door and remove the cooked product from this shelf.	

Canceling programs before they have finished

You can use  at any time to cancel the cooking program for the shelf in question.

Optimizing the process by setting continuous operation

The continuous operation setting is recommended if you wish to cook shelf-by-shelf over a prolonged period.

To get to continuous operation, select the following buttons, starting from the start page:



1.6 Regenerate

Regenerating in detail

This section shows you what steps you need to follow for regenerating, and how to use all the touch-screen functions for regenerating.

Contents

This section contains the following topics:

	Page
Basic working procedure for regenerating	75
Entering the regenerating program	76
Regenerate	77
Using spare shelves during regenerating	79

Basic working procedure for regenerating

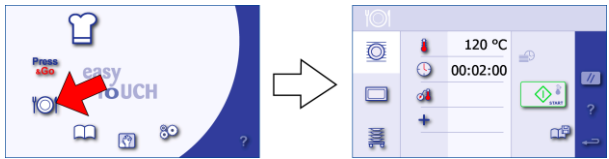
How to do it

Using the combi steamer for regenerating is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	Switch on the combi steamer.	<i>Turning the combi steamer on / off on page 62</i>
2	Select or enter your regenerating program.	<i>Retrieving a recipe from the cookbook on page 84</i> <i>Entering the regenerating program on page 76</i>
3	Start the cooking program and place the food in the combi steamer once the oven has preheated.	<i>Regenerate on page 77</i>
4	You can use various extra functions during the regenerating program.	<i>Using spare shelves during regenerating on page 79</i>
5	Remove your finished product.	










► **Entering the regenerating program**

How to access the 'Regenerate' page



Entering the regenerating program

To enter your regenerating program, follow the steps below:

Step	Action	Button
1	Select a main regenerating program.	 or  or 
2	Enter the regenerating temperature.	
3	Define the switch-off criteria: <ul style="list-style-type: none">▪ Regeneration time or▪ Core temperature	 or 
4	Select the 'Extra regenerating functions' page.	
5	Select the extra function if required: <ul style="list-style-type: none">▪ lower fan speed▪ Vapor reducer Result: You have now finished entering your regenerating program.	 

More on this ...

Next steps

► Regenerate.....77

Regenerate

Hot steam / vapor

WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

Open the appliance door as specified in the safety regulations. Never put your head into the oven!




Requirements

Check that the following requirements have been met:

- The combi steamer is cleaned properly.
- The suction panel is properly locked in place.
- The racks are secured.
- The air guide panels are in place (on mini 6.10 and mini 10.10)
- The USB cover is inserted.
- You are already conversant with the operating steps listed under "How to do it correctly".




Regenerating with preheating

If the combi steamer is still cold, follow the steps below for regenerating:


Step	Action	Button
1	Enter the regenerating program you require or retrieve it from the cookbook.	 or 
	Result: <ul style="list-style-type: none">▪ A regenerating program appears on the 'Regenerate' page.	
2	Start the regenerating program.	
	Result: <ul style="list-style-type: none">▪ Your combi steamer will preheat.	
3	Place the food inside the oven as soon as the appliance is preheated (you will be prompted to do so).	
4	Close the appliance door.	
	Result: <ul style="list-style-type: none">▪ Your regenerating program runs, with the remaining regeneration time displayed in the page header.▪ An audible signal is given as soon as the regenerating program is finished.	
5	Open the appliance door and remove the regenerated product.	

Regenerating without preheating

If the combi steamer has already reached the required temperature, follow the steps below for regenerating:

Step	Action	Button
1	<p>You do not need to perform this step if you wish to use the same regenerating program as you just used. Otherwise:</p> <p>Enter the regenerating program you require or retrieve it from the cookbook.</p> <p>Result:</p> <ul style="list-style-type: none"> A regenerating program appears on the 'Regenerate' page. 	 or 
2	Start the regenerating program	
3	Place the food inside the oven as soon as you are prompted to do so.	
4	<p>Close the appliance door.</p> <p>Result:</p> <ul style="list-style-type: none"> Your regenerating program runs, with the remaining regeneration time displayed in the page header. An audible signal is given as soon as the regenerating program is finished. 	
5	Open the appliance door and remove the regenerated product.	

Canceling programs before they have finished

You can use  at any time to cancel the preheat or regenerating program.

More on this ...

How to do it

- ▷ Entering the regenerating program76
- ▷ Retrieving a recipe from the cookbook84

Next steps

- ▷ Using spare shelves during regenerating79

How to do it correctly

- ▷ Opening the appliance door safely139
- ▷ Inserting and removing racks140
- ▷ Fitting the air guide panel to rack (mini 6.10 and mini 10.10)141
- ▷ Loading / removing food.....141
- ▷ Stowing away the core temperature sensor143
- ▷ Removing and fitting the suction panel144
- ▷ Fitting and removing the USB cover145

► Using spare shelves during regenerating

Hot steam / vapor

⚠ WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

Open the appliance door as specified in the safety regulations. Never put your head into the oven!

Objective

You wish to use spare shelves to regenerate other food during a regenerating program that is already in progress.


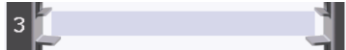

Requirements

To do this, the following conditions must be satisfied:

- Apart from the regeneration time, the additional food to be regenerated needs the same conditions as the regeneration food in the current program that is running.
- The relevant regenerating program is running.

Action

Follow the steps below to use spare shelves during regeneration:

Step	Action	Button
1	Select the Tray Timer function on the 'Regenerate' page. Result: <ul style="list-style-type: none">▪ The 'Tray Timer' page is displayed.	
2	Select an empty shelf. Result: <p>The keypad for entering the regeneration time for this shelf is displayed</p>	
3	Enter the required regeneration time. Result: <ul style="list-style-type: none">▪ The regeneration time starts running for this shelf.	
4	Place the food in the oven and close the appliance door. Result: <ul style="list-style-type: none">▪ As soon as the regenerating time for this shelf has elapsed, an audible signal is given and a display appears showing which shelf the regenerated food can be removed from.	
5	Open the appliance door and remove the regenerated product.	

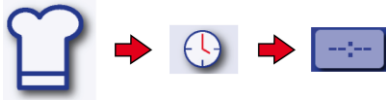
Canceling programs before they have finished

You can use  at any time to cancel the regenerating program for the shelf in question.

Optimizing the process by setting continuous operation

The continuous operation setting is recommended if you wish to cook shelf-by-shelf over a prolonged period.

To get to continuous operation, select the following buttons, starting from the start page:



1.7 How to work in emergency mode

Operating your combi steamer in emergency mode

Your combi steamer has an emergency mode that lets you continue to use it when it has a fault than cannot be resolved quickly.

This gives you continued but limited use of the appliance even though it has a fault. Always notify your customer service office however.

This section shows you how to operate the combi steamer in emergency mode.

Contents

This section contains the following topics:

	Page
Basic working procedure in emergency mode	82

► Basic working procedure in emergency mode


Limitations

You need to note the following limitations:

- The cooking times may change significantly. So pay particular attention to the cooking process and the cooked condition of your product.
- The water consumption may rise significantly.
- Only feasible functions are available for selection.

How to do it

Using the combi steamer for cooking in emergency mode is very simple and only involves these 5 steps:

Step	Action	How to do it:
1	The appliance is on fault mode. Result: A signal sounds and the error code is shown in the display.	<i>Troubleshooting</i> on page 135 Contact customer service
2	Confirm that you have noted the error. Result: Only those cooking programs unaffected by the error are available.	
3	Place the food in the combi steamer and start the available cooking program or regenerating program.	<i>Boiling</i> on page 69 <i>Regenerate</i> on page 77
4	You can use various extra functions during the cooking program or regenerating program.	<i>Extra functions</i> on page 38
5	Remove your finished product.	

1.8 Working with the cookbook

The combi steamer cookbook

This section shows you how to create, edit and manage recipes in the cookbook.

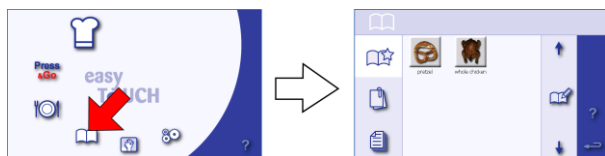
Contents

This section contains the following topics:

	Page
Retrieving a recipe from the cookbook	84
Creating a cooking recipe	86
Changing the name and picture of a recipe	87
Removing a recipe from the cookbook	88
Saving / removing a recipe under Favorites	89
Creating a new recipe group	91
Changing the name and picture of a recipe group	92
Saving / removing a recipe in a Recipe group	93
Deleting a recipe group	95






► Retrieving a recipe from the cookbook

How to access the 'Favorites' page



Retrieving a recipe from Favorites

To retrieve a recipe from Favorites, follow the steps below:








Step	Page	Action	Button
1		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
2		If necessary you can scroll up and down when selecting the recipe.	 

How to access the 'Recipe groups' page



Retrieving a recipe from a recipe group

To retrieve a recipe from a recipe group, follow the steps below:






Step	Page	Action	Button
1		Select the recipe group you want, such as Baked items.	
2		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none"> The recipe information is displayed. You can start the recipe. 	
3		If necessary you can scroll up and down when selecting the recipe group and recipe.	 

How to access the 'Recipes' page



Retrieving a recipe from the saved recipes

To retrieve a recipe from the recipes saved in the cookbook, follow the steps below:

Step	Page	Action	Button
1		Select the recipe you want, such as Rolls. Result: <ul style="list-style-type: none">▪ The recipe information is displayed.▪ You can start the recipe.	
2		If necessary you can scroll up and down when selecting the recipe.	 

Were you unable to find your recipe?

If you did not find the recipe you wanted in the cookbook, it may be because the right cookbook has not been imported yet. Import the cookbook, or talk to your system administrator.

More on this ...










Next steps

▷ Boiling.....	69
▷ Regenerate.....	77

► Creating a cooking recipe










Creating a cooking recipe

To create a cooking recipe, follow the steps below:

Step	Page	Action	Button
1		Enter a cooking program. Use the 'Cook' page to do this.	
2		Save the program as a cooking recipe.	
3		Give the cooking recipe a name.	<input type="text"/>
4		Assign a picture to the cooking recipe.	
5		Confirm the name and picture.	

Creating a regenerating recipe

To create a regenerating recipe, follow the steps below:

Step	Page	Action	Button
1		Enter a regenerating program. Use the 'Regenerate' page to do this.	
2		Save the program as a regenerating recipe.	
3		Give the regenerating recipe a name.	<input type="text"/>
4		Assign a picture to the regenerating recipe.	
5		Confirm the name and picture.	

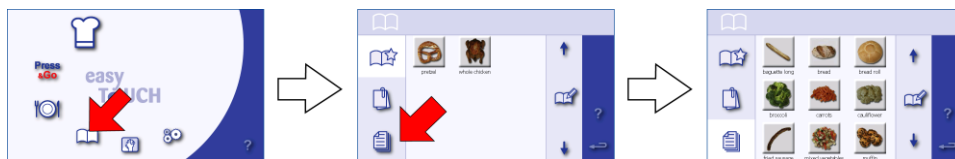
More on this ...

Next steps

- Saving / removing a recipe under Favorites89
- Saving / removing a recipe in a Recipe group93







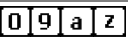










► Changing the name and picture of a recipe

How to access the 'Recipes' page



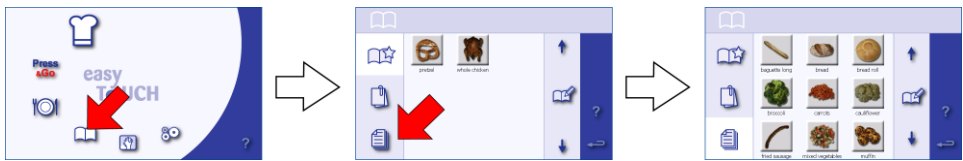
Changing the name and picture of a recipe

To change the name and picture of a cooking recipe, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipes' page.	
2		Select the recipe whose name and picture you wish to change.	
3		Display the keypad.	
4		Use the keypad to enter the name.	
5		Confirm your entry. You can close the keypad with Esc.	
6		Open the 'Manage pictures' page.	
7		Select where the pictures are held: folder or USB device	 or 
8		Select a picture.	
9		Confirm your selection.	








► Removing a recipe from the cookbook

How to access the 'Recipes' page



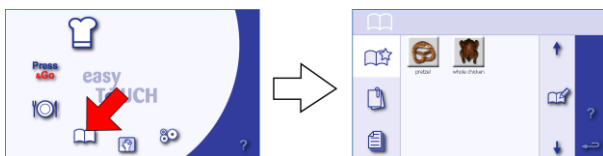
Removing a recipe from the cookbook

To remove a recipe from the cookbook, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipes' page.	
2		Select the recipe that you wish to remove from the cookbook.	
3		Remove the recipe from the cookbook.	
4		Confirm that you wish to remove it.	












► Saving / removing a recipe under Favorites

How to access the 'Favorites' page










Saving a recipe under Favorites

To save a recipe under Favorites, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to add to Favorites.	
3			Add the recipe to Favorites.	
4			If required, change the order within Favorites.	 or 









Removing a recipe from Favorites

To remove a recipe from Favorites, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to remove from Favorites.	
3			Remove the recipe from Favorites.	

Removing a recipe from the cookbook

You can also remove a recipe from the cookbook from the 'Manage favorites' page. To do this, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage favorites' page.	
2			Select the recipe that you wish to remove from the cookbook.	
3			Remove the recipe from the cookbook.	
4			Confirm that you wish to remove it.	










► **Creating a new recipe group**

How to access the 'Recipe groups' page



Creating a new recipe group

To create a new recipe group, follow the steps below:

Step	Page	Action	Button
1		Open the 'Manage recipe group' page.	
2		Open the 'Create recipe group' page.	
3		Give the recipe group a name.	<input data-bbox="1236 902 1407 936" type="text"/>
4		Assign a picture to the recipe group.	
5		Confirm the name and picture.	

More on this ...

Next steps

- Saving / removing a recipe in a Recipe group93










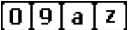










► Changing the name and picture of a recipe group

How to access the 'Recipe groups' page



Changing the name and picture of a recipe group

To change the name and picture of a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group whose name and picture you wish to change.	
3			Open the 'Edit recipe group' page.	
4			Display the keypad.	
5			Use the keypad to enter the name.	
6			Confirm your entry. You can close the keypad with Esc.	
7			Open the 'Manage pictures' page.	
8			Select where the pictures are held: folder or USB device	 or 
9			Select a picture.	
10			Confirm your selection.	

















► Saving / removing a recipe in a Recipe group

How to access the 'Recipe groups' page















Saving a recipe in a Recipe group

To save a recipe in a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group in which you wish to add a recipe.	
3			Open the 'Edit recipe group' page.	
4			Select the recipe that you wish to add to the recipe group.	
5			Add the recipe to the recipe group.	
6			If required, change the order within the recipe group.	 or 









Removing a recipe from a recipe group

To remove a recipe from a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group from which you wish to remove a recipe.	
3			Open the 'Edit recipe group' page.	
4			Select the recipe that you wish to remove from the recipe group.	
5			Remove the recipe from the recipe group.	

Removing a recipe from the cookbook

You can also remove a recipe from the cookbook from the 'Manage recipe group' page. To do this, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe that you wish to remove from the cookbook.	
3			Remove the recipe from the cookbook.	
4			Confirm that you wish to remove it.	









► **Deleting a recipe group**

How to access the 'Recipe groups' page



Deleting a recipe group

To delete a recipe group, follow the steps below:

Step	Page	Field	Action	Button
1			Open the 'Manage recipe group' page.	
2			Select the recipe group that you wish to delete.	
3			Delete the recipe group.	
4			Confirm that you wish to remove it.	

Working with the mini 2in1

The mini 2in1 touchscreen and its control buttons

In this section we explain the operating features particular to the mini 2in1 combi steamer, and present the layout of the pages in the mini 2in1 touchscreen.

Almost all of the pages described in the chapter *Layout of the touchscreen pages* on page 34 are identical in terms of their functions to those of the mini 2in1; the only difference is the extra functions described in *mini 2in1 easyTOUCH: Layout of the mini 2in1 touchscreen pages* on page 99.

The only page containing extra functions for the mini 2in1 is the 'Settings - General' page. This is why we will describe the 'Settings - General' page for the mini 2in1 in detail.

Contents

This chapter includes the following topics:

	Page
Working with the mini 2in1	97
Layout of the mini 2in1 touchscreen pages	99
The Settings - General page for the mini 2in1	102

► Working with the mini 2in1

Functions of the mini 2in1

Your mini 2in1 combi steamer has two oven compartments, which you can operate independently of each other. This means that the two oven compartments can run different cooking programs at the same time or even work separately in easyTOUCH and easySystem mode simultaneously. The two oven compartments are operated from the same touchscreen.

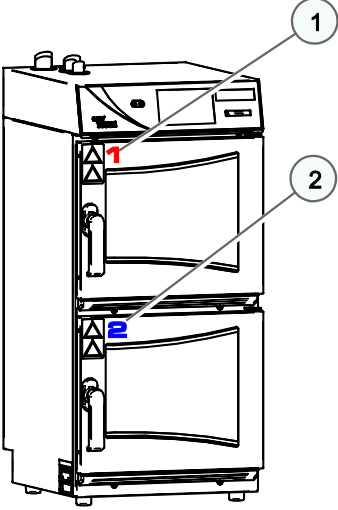
The basic working procedures when cooking, regenerating and in easySystem mode are identical to the working procedures for a mini table-top appliance. Your mini 2in1 works as though you had two mini table-top appliances side-by-side.

You cannot, however, cook in one oven compartment while cleaning the other, because this would pose a risk of food contamination.

Other differences in operation arise from the fact that there is only one touchscreen available for both oven compartments. This means that you need to switch between one oven compartment and the other.

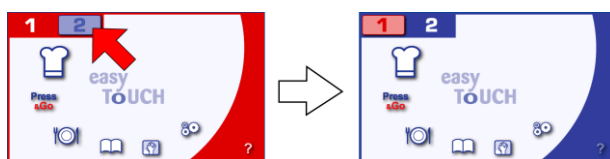
Identifying the oven compartments

The oven compartments are identified in red or blue. The following table shows the identifiers used on the appliance and on the touchscreen:

Oven compartment	Identifier on the appliance	Identifier on the touchscreen	Illustration
1	Red number (1)	Red border around the display	
2	Blue number (2)	Blue border around the display	

OES 6.06 2in1

How to switch the touchscreen from oven compartment 1 to oven compartment 2



What happens when you switch over the touchscreen

The touchscreen behaves as follows when switched over:

- After being switched to another oven compartment, the touchscreen always displays the page that was last displayed for this oven compartment.
Example: You were on the 'Cook' page for oven compartment 1 and started a cooking program from there. Then you switched over to oven compartment 2 and opened there the 'Regenerate' page. When you switch back to oven compartment 1 you are taken directly to the 'Cook' page again.
- If you switch from oven compartment 1 to oven compartment 2 while a cooking program is running in oven compartment 1, the status data for this cooking program is displayed in the 'oven compartment 1' button (see *Layout of the 2in1 work pages* on page 99).
- When certain events happen, the touchscreen switches automatically to the other oven compartment. You can preset the events for which this shall occur (see *The General page for 2in1* on page 102, 'Navigation' tab).
- It is not possible to switch to the other oven compartment from the 'Settings' page or any of its sub-pages.

Making settings on the mini 2in1

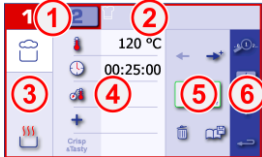
When making settings on the mini 2in1 there are certain features particular to the mini 2in1:

- The settings that are made always apply to both oven compartments.
 - In order to be able to configure all the functions on the 'Settings' page, the touchscreen must have already displayed the start page of the other oven compartment before it was switched over. Otherwise not all the functions are available on the 'Settings' page.
 - It is not possible to switch to the other oven compartment from the 'Settings' page or any of its sub-pages.
-

► Layout of the mini 2in1 touchscreen pages



Layout of the mini 2in1 touchscreen pages for everyday tasks

The following screenshot uses the 'Cook' page to illustrate the layout of a typical page for everyday work. The page sectors contain the following functions:

No.	Name	Function	Illustration
1	Header mini 2in1	<p>Always:</p> <ul style="list-style-type: none"> Displays which oven compartment is currently being shown on the touchscreen; also indicated by a red border (oven compartment 1) or a blue border (oven compartment 2) around the display. Button for selecting the oven compartment that you wish to display on the touchscreen. <p>While the cooking program is running in the oven compartment not currently being displayed:</p> <ul style="list-style-type: none"> The button indicates the status of the cooking program of the other oven compartment. 	
2	Header	<p>Always:</p> <ul style="list-style-type: none"> Displays the page that you are in. <p>While the cooking program is running in the oven compartment currently being displayed:</p> <ul style="list-style-type: none"> Displays the remaining cooking time, regenerating time or core temperature. 	
3	Main selection	Selection of the main cooking program or main regenerating program	
4	Data input	Temperature, time input etc.	
5	Program	Program start/stop	
	Management	Various functions	
6	Navigation area	<ul style="list-style-type: none"> Functions common to all pages Various functions 	

Buttons that are common to all pages and used for selecting the oven compartment




The page header on the mini 2in1 contains buttons for switching the touchscreen over to the other oven compartment. These buttons appear on every page:

Button	Meaning	Function
mini 2in1 header		
	Select oven compartment 1	Switches the touchscreen over to oven compartment 1.
	Select oven compartment 2	Switches the touchscreen over to oven compartment 2.

Buttons common to all pages and what they do

The individual buttons are described separately for each page.




The navigation area contains buttons that have the same function in all pages:

Button	Meaning	Function
Navigation area		
	Close page	On the main pages: returns to Start page.
	Cancel	On the input pages: cancels the entry.
	Help	Opens the Help facility.

Displaying the cooking-program status of the oven compartment not currently shown.

A number of indicators are used on the mini 2in1 to display the cooking-program status of the oven compartment not currently shown on the touchscreen. These indicators are illustrated in the table below for the example situation in which oven compartment 1 is not currently displayed on the touchscreen. They also apply to the opposite situation.





The indicators have the following meanings:

Indicator	Meaning	Description
mini 2in1 header		
	Status of oven compartment 1	Depending on the cooking program and current status in oven compartment 1, displays <ul style="list-style-type: none"> ▪ Preheat status in the form of an animated thermometer ▪ Switch-off criteria, i.e. the set cooking time, regenerating time or core temperature ▪ Remaining cooking time or regenerating time ▪ Current core temperature
	End of cooking program in oven compartment 1	Cooking program in oven compartment 1 has finished.
	Oven compartment 1 cannot be selected	Touchscreen cannot be switched over to oven compartment 1.
Flashing	Action required	An action is required in the oven compartment not currently being displayed.

The page display icons and what they mean

The page display icons are the inverse representation of the buttons used to open the pages concerned. The following table shows just an example selection from the complete range of icons.

The indicators have the following meanings:

Indicator	Meaning	Description
Header		
	'Cook' page	The 'Cook' page selected.
	'Press&Go' page	The 'Press&Go' page selected.
	'Regenerate' page	The 'Regenerate' page selected.
	'Clean' page	The 'Clean' page selected.

Layout of the mini 2in1 cookbook pages

The cookbook pages differ from the cookbook pages for the mini table-top appliances (see *The cookbook* on page 45) by containing buttons for selecting the oven compartment and status indicators for the cooking program in the oven compartment not currently displayed. All other functions are identical.

► The Settings - General page for the mini 2in1

How to access the 'Settings - General' page



The 'General' tab

The 'General' tab contains the following functions:

Menu type	Meaning	Function
	Cookbook	Selects the cookbook
	Number of shelves	Selects the number of shelves that can be used
	Temperature units	Selects °C or °F as the temperature units

The 'Food inspection' tab

The 'Food inspection' tab contains the following functions:

Menu type	Meaning	Function
	Preheat time (sec)	Preheat time input: ▪ Time for which temperature held after reaching the preheat temperature
	Preheat tolerance (°C)	Input of preheat temperature tolerance: ▪ e.g. preheat temperature is deemed reached at 20 °C lower for instance
	HACCP temp interval (sec)	Input of HACCP data transfer interval: ▪ e.g. data transferred every 120 sec
	Max. failure time (sec)	Input of maximum time for a power failure before a warning is issued that the product is spoiled.

The 'Cleaning' tab

The 'Cleaning' tab contains the following functions:

Menu type	Meaning	Function
	<ul style="list-style-type: none"> ▪ Level 1 - Light soiling ▪ Level 2 - Moderate soiling ▪ Level 3 - Heavy soiling ▪ Level 4 - Very heavy soiling 	Selection of cleaning level(s) to be available on the 'Clean' page
	AutoClean temperature (60°C - 100°C)	Input of fully automatic cleaning temperature when using cleaning agents other than original products
	Cleaning agent dosage (1 - 10)	Input of cleaning agent dosage when using cleaning agents other than original products

The 'Navigation' tab

The 'Navigation' tab contains the following functions:

Menu type	Meaning	Function
<input checked="" type="checkbox"/>	Recipe / tray finished	Selects the changeover function: <ul style="list-style-type: none">▪ When a recipe has finished, the touchscreen switches over automatically to the relevant oven compartment This function is preset in the factory.
<input checked="" type="checkbox"/>	Fault has occurred	Selects the changeover function: <ul style="list-style-type: none">▪ If a fault occurs, the touchscreen switches over automatically to the oven compartment concerned
<input checked="" type="checkbox"/>	Cleaning finished	Selects the changeover function: <ul style="list-style-type: none">▪ When cleaning has finished, the touchscreen switches over automatically to the relevant oven compartment

Your combi-steamer cooking programs

The cooking programs

Your combi steamer provides you with the following preset main cooking programs:

- Steam
- Superheated steam
- Convection
- Regenerate

Working from these main cooking programs, you can cook all sorts of food to a high quality and in shorter times.

In addition to the main cooking programs, your combi steamer also provides a number of special cooking programs that are based on the main cooking methods:

- Low-temperature cooking, suitable for low-oxygen slow cooking and overnight cooking
- Delta-T cooking
- Cook & Hold
- overnight cooking

You can combine the core temperature control function with all main and special cooking programs; for some special cooking programs e.g. sous-vide cooking, you must use this function.

General advantages of your combi steamer

You can enjoy the following advantages for all methods of cooking:

- You always achieve the optimum atmosphere inside the oven.
- Flavors are not transferred when you cook different foods in one load.
- You do not need to enter humidity levels manually.

Developing your own recipes

You can combine the main and special cooking programs (plus the core temperature control function if required) into your own single-stage or multistage recipes. You can then save them in the cookbook for retrieval using Press&Go.

This section provides basic guidelines for adapting the cooking programs to suit the specific requirements of your products. How you design your own personal recipes is obviously up to you and your customers.

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Steam

General uses

When you use the Steam cooking program, you are working in the 30 °C to 120 °C temperature range.

The Steam cooking program is suitable for the cooking methods

- Boiling
- Steam
- Blanching
- Poaching
- Preserving

Special programs in which steaming is used are

- low-oxygen slow cooking
- low-temperature cooking
- overnight cooking

Advantages of steaming at 100 °C

You enjoy the following benefits:

- Steaming is particularly good at preserving vitamins, minerals and secondary plant substances such as color and fiber.
- You can work quickly because steam is constantly available.

Examples of use for steaming at 100 °C

In this temperature range, the cooking program is suitable for foods such as

- Vegetables
- Rice
- Durum wheat pasta
- Potato dumplings
- Dumplings
- Small dumplings
- Potatoes

Advantages of low-temperature steaming between 30 °C and 99 °C

You enjoy the following benefits:

- You can prepare foods while preserving their goodness.
- You can avoid burst skins when boiling or heating up sausages.
- You achieve optimum culinary results for sensitive foods such as terrines, galantines, flans, farces, crème caramels and dietary foods.
- Highly accurate cooking temperatures allow proteins in food to cook perfectly (such as with fish).

Examples of use for low-temperature steaming between 30 °C and 99 °C

In this temperature range, the cooking program is suitable for foods such as

- Fish fillets
- Terrines
- Galantines
- Flans
- Stuffings
- Dumplings
- Crème caramel

Advantages of quick steaming between 101 °C and 120 °C

You enjoy the following benefits:

- You save time.

Examples of use for quick steaming between 101 °C and 120 °C

In this temperature range, the cooking program is suitable for less sensitive foods such as

- Jacket potatoes
- Beetroot
- Turnips
- Pulses
- Cabbage

In this temperature range, the cooking program is also particularly good for food for which slight browning is required with steaming, such as

- Rolls of beef
 - Stuffed cabbage
 - Beef goulash
-

Superheated steam

Temperature range

When you use the Superheated steam cooking program, you are working in the 100 °C to 250 °C temperature range.

Usage

The Superheated steam cooking program is suitable for all foodstuffs for which moisture or steam is added manually in the traditional cooking methods, for instance

- Roast pork by basting
- Danish pastries for optimum "rising"

Advantages

You enjoy the following benefits:

- Food does not dry out.
- Baked items such as yeast and bread dough or puff pastry rise perfectly during baking.
- If required, you can extract moisture from the oven (Crisp&Tasty function) to achieve juicy, crispy products that are evenly browned all over.

Making optimum use of the cooking program

You should remember the following points:

- Generally you can reduce the oven temperature by 10 to 20% compared with traditional cooking methods, and avoid significant loss in weight during cooking.

Examples of use

The cooking program is suitable for

- Large roasting joints
 - Poultry (duck, goose)
 - Gratins and bakes
 - Baked items such as Danish pastries, baguettes etc.
 - Cheesecake
 - Apple strudel
-

Convection

Temperature range

When you use the Convection cooking program, you are working in the 30 °C to 250 °C temperature range.

Usage

The Convection cooking program is suitable for all cooking techniques that do not require moisture, such as

- roasting
- roasting bones
- baking
- grilling
- scalloping

Special programs in which convection is used are

- low-temperature cooking
- overnight cooking

Advantages

You enjoy the following benefits:

- If required, you can extract moisture from the oven to achieve crisp, crunchy products that are evenly browned all over.
- By removing the moisture (Crisp&Tasty function), you can achieve a fine crust in baking.

Making optimum use of the cooking program

You should remember the following points:

- Generally you can reduce the oven temperature by 10 to 20% compared with traditional cooking methods, and avoid significant loss in weight during cooking.

Examples of use

The cooking program is suitable for

- quick roasting cuts such as steaks and medallions
 - fat-free finger food
 - gratins
 - as an alternative to deep-frying potato products (fat-free french fries), etc.
 - fruit tarts
-

Regenerate

Usage

The Regenerate cooking program is suitable for regenerating prepared dishes that have already been arranged on plates, platters or in GN containers.

Temperature range and regeneration time

The regeneration time and temperature depend on the product, its thickness and on the number of plates or GN containers to be regenerated (see recommended values in this section).

Advantages

You enjoy the following benefits:

- Cook & Chill concept: you can create dishes during quiet times when you are less busy and arrange them cold on plates or platters.
- You can regenerate on demand however many plates you need.
- Pre-prepared dishes do not dry out during regeneration.
- There are no puddles of condensation on the plates or dry edges.
- Mixed regeneration of plates / GN containers is possible.

Making optimum use of the cooking program

You should remember the following points:

- Solid foodstuffs such as dumplings, rolled food or casseroles take longer to regenerate than items such as slices of meat, vegetable accompaniments, rice or quartered or diced potatoes.
- When arranging the food, avoid large areas of food overlapping and different heights of food.
- Place fish and meat on a bed of rice or the like to ensure even regeneration without sticking to the plate.
- Pre-cook food to 80% of its final requirement; for instance only roast meat until it is rare, if medium is the final result required after regeneration.
- Butter vegetables, rice and pasta before regenerating.
- Do not add sauces to the plate until after regenerating.

Examples of use

The regenerate program is suitable for

- almost all types of dishes

Recommended values for regenerating

Follow these rules for regenerating:

- Always preheat the combi steamer.
 - After each regenerate cycle, always reheat to the preheat temperature. You can start the regenerating program again as soon as the preheat temperature is reached.
-

Core temperature control

The principle

The core temperature control function uses the core temperature inside the food to control the length of the cooking process rather than the time.

The core temperature control function can be used with all main cooking programs.

Usage

Measuring the core temperature is particularly recommended for cooking slow roasts and achieving a precise result (medium, rare etc.).

Advantages

You enjoy the following benefits:

- You can cook with precision regardless of joint size or weight, guaranteeing perfect quality every time.
- There is no need to waste time and energy keeping an eye on the joint and checking the degree of cooking.
- The multipoint sensor takes measurements at several points along the sensor tip, and automatically identifies the coolest core temperature it measures as the center of the joint of meat. The multipoint sensor prevents false readings and makes it easier to use the sensor.
- Combined with the cooking programs, you can achieve up to a 50% improvement in cooking.

Making optimum use of the cooking method

You should remember the following points:

- When setting the final core temperature, remember that slow roasts continue to cook inside after they have been removed from the combi steamer.
- At the end of cooking, you should remove the slow roast from the combi steamer immediately and chill it. This prevents overcooking.

Recommended values for the core temperature

Please follow the recommended values below:

Food	Degree of cooking	Core temperature
Beef		
Filet of beef, roast beef	Medium	50 - 54 °C
Braised beef	Well done	82 - 90 °C
Rolled beef, topside	Well done	82 - 95 °C
Veal		
Saddle of veal	Medium	54 - 58 °C
Breast of veal, shoulder of veal	Well done	75 - 80 °C
Leg of veal	Well done	76 - 78 °C
Pork		
Loin of pork	Medium	68 - 72 °C
Neck of pork	Medium	68 - 72 °C
Belly of pork, knuckle of pork	Well done	72 - 78 °C
Cured pork	Medium	65 - 68 °C
Lamb		
Leg of lamb	Medium	54 - 64 °C
Saddle of lamb	Medium	52 - 56 °C
Poultry		
Whole chicken	Well done	75 - 82 °C
Breast of chicken	Well done	75 - 77 °C
Chicken leg	Well done	75 - 82 °C
Fish		
Cuts of salmon	Medium	63 - 65 °C



► Delta-T cooking

The principle

ΔT cooking is a cooking program in which the oven temperature increases according to the core temperature. This option must always be used with the core temperature sensor.

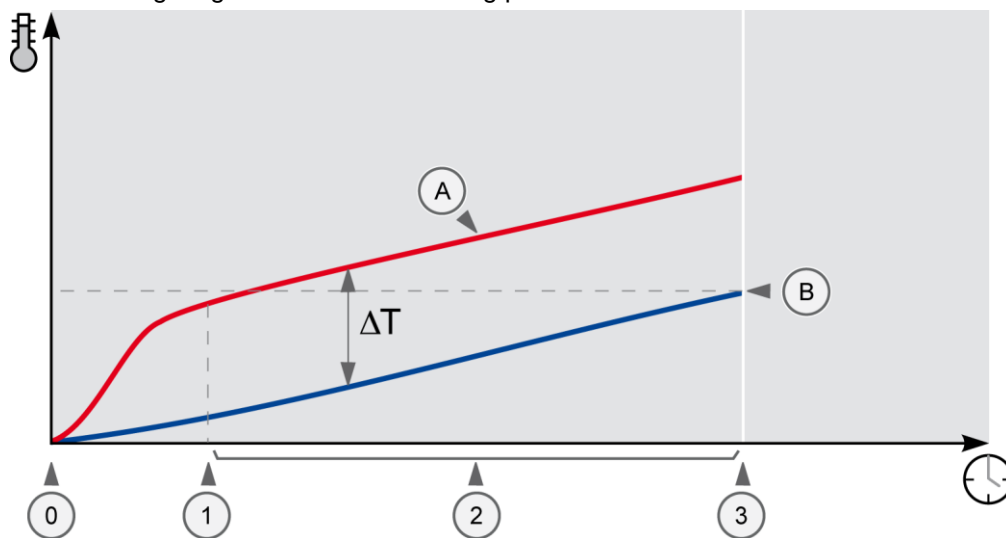
The Delta-T cooking program

Enter the cooking program data in the 'Cook' page. You must enter the following values:







Button	Meaning	Function
	Δ temperature	Specifies the temperature in the oven relative to the core temperature.
	Core temperature	The cooking program is stopped when this value is reached.

The cooking process

The following diagram shows the cooking process:



No.	Meaning	Description
(A)	Temperature inside the oven	Temperature curve inside the oven
(B)	Core temperature	Value entered for the core temperature

No.	Meaning	Description	Temperature inside the oven ^(A)
0	Start of phase 1	Program start: The temperature inside the food and inside the oven rises.	Heating-up phase
1	End of phase 1	The oven temperature equals the sum of the Δ temperature and the actual core temperature.	 +  at that moment
2	Phase 2	The oven temperature continues to rise in line with the instantaneous core temperature until the core temperature has reached the specified value.	 +  at that moment
3	End of phase 2	End of program: The core temperature ^(B) is reached.	 + 

Usage

Δ T-cooking is particularly suitable for gentle cooking of boiled ham, entire fish, galantines and egg royale.

Advantages

You enjoy the following benefits:

- Meat stays juicy and tender and suffers little shrinkage during roasting.
- Use the start time preset to make the most of low-usage periods when performing Δ T cooking (for instance at night).

Making optimum use of the cooking method

You should remember the following points:

- The higher the Δ temperature the greater the loss in weight and the higher the level of browning of the food.

Using the cooking programs

Tried and tested recipes to inspire you

This section contains some tried and tested recipes to inspire you to develop your own recipes.

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► Vegetables, side dishes, egg dishes











Boiling

Typical settings for boiling:

Dish					Tip
		°C	min	°C	
Pasta (durum wheat semolina)		120	10-15	–	<ul style="list-style-type: none"> ▪ Use unperforated containers; no need to stir ▪ 1 part pasta, min. 5 parts cold water
Long-grain rice		100	30-40	–	<ul style="list-style-type: none"> ▪ Soak for 20 minutes
Short-grain rice			35-40		<ul style="list-style-type: none"> ▪ Use unperforated containers
Basmati rice			25		<ul style="list-style-type: none"> ▪ 1 part rice 1.5 to 2 parts cold water or stock
Fresh vegetables cauliflower, carrots, asparagus - in stock		100	8-15	–	Diced







Steaming / blanching

Typical settings for steaming / blanching:

Dish					Tip
		°C	min	°C	
Frozen vegetables (small pieces)		100	8-15	–	
Frozen vegetables (large pieces)		100	15-20	–	
Potatoes (quartered)		100	35-45	–	Soak in salted water or sprinkle with fine salt 15 minutes before cooking
Dumplings		100	20-25	–	Place on greased baking sheets or directly in stock
Eggs		100	8-15	–	<ul style="list-style-type: none"> ▪ No need to skewer ▪ Soft-boiled after approx. 10 min ▪ Hard-boiled after approx. 15 min
Cabbage/kale/pulses		110-115	20-45	–	
Jacket potatoes			25-40		
Turnips			20-40		






Poaching

Typical settings for poaching:

Dish					Tip
		°C	min	°C	
Royale		90	20-25	–	
Frozen scrambled eggs		90	15-20	–	
Frozen omelet					

Baking









Typical settings for baking:

Dish					Tip
		°C	min	°C	
Vegetable bake containing eggs and cheese		165	35	–	Steam vegetables before preparing

► Fish, shellfish, sous-vide techniques













Roasting

Typical settings for roasting:

Dish					Tip
		°C	min	°C	
Trout Plaice Whole sole		230	8-12	–	Use every other shelf
Salmon steak		235	5-8	–	<ul style="list-style-type: none"> ▪ Use every other shelf ▪ Use grill rack
Frozen breaded fish filet		220	10-12	–	<ul style="list-style-type: none"> ▪ Use every other shelf ▪ Use roasting and baking sheet
Prawns		180	4-8	–	<ul style="list-style-type: none"> ▪ Use every other shelf ▪ Use roasting and baking sheet

Poaching















Typical settings for poaching:

Dish					Tip
		°C	min	°C	
Mussels		96	10-12	–	
Trout		72	12-15	–	<ul style="list-style-type: none"> ▪ Place trout with stomach flaps opened out onto sheet or ▪ Use spit rack
Large prawns		80	4-8	–	
Salmon portions		85	8-10	–	
Fish pâté		80	60-70	60-65	Use every other shelf
Fish dumplings		72	8-12	–	
Vacuum-packed trout		70	18-24	65	Sous vide 65°C core temperature
Terrines, galantines in vacuum packs (sous vide)		70	–	65	

► Meat, sausage products, large roasting joints







Roasting

Typical settings for roasting:

Dish					Tip
		°C	min	°C	
Neck of pork Roast pork Loin of pork		130	60-90	72-78	
Knuckle of pork Knuckle of veal		130-160	70-90	78	After steaming for 10 minutes, score the rind
Liver loaf, fresh sausagemeat, 4 kg		125	60-90	65-68	
Leg of lamb Roast lamb		145	60	64	
Meat loaf		140	70-80	82	Shape into a loaf or firm into baking tin
Rolled roast veal Roast veal		135	80-100	85	
Beef Wellington		170	35-40	52	Brush pastry lightly with egg, sauté fillet first
Roast beef		135	40-45	52	
Roast pork with crackling	1. 	90	10	–	▪ Score rind
	2. 	155	–	65	▪ 2-step recipe






Braising

Typical settings for braising:

Dish					Tip
		°C	min	°C	
Rolled cabbage Stuffed peppers		135	45-60	82	Use overnight cooking
Rolled beef Braised beef		130	40-60 70-90	82 82	Use overnight cooking

Poaching

















Typical settings for poaching:

Dish					Tip
		°C	min	°C	
Boiled ham		85		65	

► Meat, sausage products, small roasting cuts








Grilling

Typical settings for grilling:

Dish					Tip
		°C	min	°C	
Fillet steak, beef 200 g, medium		220	7	52	Use grill rack
Rump steak 180-200 g, medium		220	8	52	Use grill rack
Veal steak 160 g		220	9	56	
Pork fillet 80 g		210	8	56	
Sliced liver		250	6	–	Do not coat in flour
Rissoles 150 g		180	12-15	78	Grease baking sheets
Cured pork cutlet 160 g		180	12-15	69	Grease baking sheets
Lamb carrée		180	10-15	51	
Meat kebab		180	20	–	Use spit rack
Breaded cutlet or escalope		190	7	–	For larger quantities, switch on the moisture removal option
Cordon bleu		180	10		
Turkey escalope 200 g		190	9	–	For larger quantities, switch on the moisture removal option
Sausages		195	7	–	

Steaming / poaching












Typical settings for steaming / poaching:

Dish					Tip
		°C	min	°C	
Bottled sausage (230g)		100	90	72	
Bottled liver loaf		75	30		
Boiled sausage		75	70		
Tinned sausage 200 g		100	65	–	<ul style="list-style-type: none"> ▪ Pour in bottled weight + 15g ▪ Close lid; cool down afterwards
Tinned sausage 400 g			90		
Veal sausage		dependin g on skin approx. 80	10-15	75	
Wiener sausage					

► Game and poultry






Roasting

Typical settings for roasting:

Dish					Tip
		°C	min	°C	
Leg of boar approx. 2 kg		135	100-120	65	
Venison trimmed off bone		135	70-80	65	Rub with fat or marinate if required
Duck		140	50-65	75	Stuff with apples and onions if required
Goose approx. 4.5 kg		130	3-3.5 hours	75	overnight cooking
Turkey approx. 3 kg		130	110-120	78	Fill with stuffing and herbs if required
Turkey breast		140	40-50	72	Fill with stuffing and herbs if required
Saddle of hare		160	15-20	60-65	






Roasting / braising

Typical settings for roasting / braising:

Dish					Tip
		°C	min	°C	
Leg of hare		140	45-50	72	Dot with fat or braise in stock if required






Braising

Typical settings for braising:

Dish					Tip
		°C	min	°C	
Roast venison		130	90	65	Place joint in deep container and top up with stock gradually







Baking

Typical settings for baking:

Dish					Tip
		°C	min	°C	
Venison pie		1. 160 2. 120	1. 15 2. 60	65	<ul style="list-style-type: none"> ▪ Always use pie funnels ▪ 2-step recipe

Grilling


















Typical settings for grilling:

Dish					Tip
		°C	min	°C	
Chicken (1100g fresh)		180	35	75	<ul style="list-style-type: none">▪ Special chicken grill with fat collecting tray▪ Rub in seasoning well
Chicken leg		190	20-25	78	

► Baked dishes and desserts






Baking

Typical settings for baking:

Dish					Tip
		°C	min	°C	
Baked slices		160-170	40-50	–	Use every other shelf
Sponge bases		160	12-20	–	
Cheesecakes		145	45	78	Use every other shelf
Madeira cake fruit tarts		140-160	50-60	–	Use every other shelf
Small biscuits and cakes Shortcrust pastry		130	12-15	–	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Apple strudel, fresh		175	15-20	–	<ul style="list-style-type: none"> ▪ Use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Brown bread		150-170	30-40	–	<ul style="list-style-type: none"> ▪ Use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Buns/rolls Puff pastry Flaky pastry		165	15-25	–	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen croissants		165	15-20	–	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Bun twist		150	25-35	–	<ul style="list-style-type: none"> ▪ Use every other shelf ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen buns/rolls		165	10-15	–	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen baguettes		170	8-15	–	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet
Frozen pretzels		155	15-20	–	<ul style="list-style-type: none"> ▪ Number on sheet depends on size ▪ Do not place items too close together on sheet

Poaching













Typical settings for poaching:

Dish					Tip
		°C	min	°C	
Crème caramel Crème Brûlée Crème Catalane		80	30-40	–	

► Potato products, Oriental food, finger food







Baking without fat using the Crisp&Tasty function (moisture removal)

Typical settings for baking without fat:

Dish					Tip
		°C	min	°C	
French fries		200	8-12	–	<ul style="list-style-type: none"> ▪ Use frying basket ▪ Rule of thumb: 3 kW power for 1 kg of frozen french fries ▪ For larger quantities, switch on the moisture removal option
Potato wedges / cubes		220	10-12	–	<ul style="list-style-type: none"> ▪ Use frying basket ▪ Every other shelf ▪ For larger quantities, switch on the moisture removal option
Gaufrettes (potato waffles)		210	8-10	–	<ul style="list-style-type: none"> ▪ Use frying basket
Mini spring rolls		210	8-10	–	<ul style="list-style-type: none"> ▪ Use frying basket ▪ Coat with fat to help browning if required ▪ For larger quantities, switch on the moisture removal option
Shrimp roll		210	8-10	–	<ul style="list-style-type: none"> ▪ Use frying basket ▪ Coat with fat to help browning if required
Cheese nuggets		210	8-10	–	<ul style="list-style-type: none"> ▪ Use roasting and baking sheet
Vegetable tempura		200	8-10	–	<ul style="list-style-type: none"> ▪ Use roasting and baking sheet
Samosa		210	8-10	–	<ul style="list-style-type: none"> ▪ Use frying basket ▪ Coat with fat to help browning if required







Steam

Typical settings for steaming:

Dish					Tip
		°C	min	°C	
Dim Sum		100	8-12	–	
Sushi rice		100	30-45	–	<ul style="list-style-type: none"> ▪ Use a 65 mm Gastronorm container

Frying using the Crisp&Tasty function (moisture removal)

Typical settings for frying with Crisp&Tasty:

Dish					Tip
		°C	min	°C	
Chicken fingers Chicken wings Chicken sticks		210	10-14	–	▪ Use roasting and baking sheet or grill rack
BBQ ribs		180	–	75-78	▪ Place on shelf-grill ▪ Use overnight cooking

Cleaning and Maintenance

Cleaning and maintaining the combi steamer

This chapter presents the cleaning and maintenance schedule and gives cleaning instructions for your combi steamer.

Contents

This chapter contains the following topics:

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Fully automatic oven cleaning (CONVOClean system option)	132
Cleaning agents	134
Troubleshooting	135
Rectifying faults - Irregularities during operation	137

► Cleaning and maintenance schedule

Hot steam

WARNING

Risk of scalding from hot steam

If water is sprayed into the hot oven (e. g. using the hand shower), steam will be produced that may scald.

Do not clean until the oven interior has cooled to below 60 °C.

Skin and eye irritation

WARNING

Risk of skin and eye irritation

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes.

Do not inhale the spray mist.

Do not let CONVOClean new come into contact with eyes or skin.

Wear protective gloves and safety goggles as specified in safety regulations.

Skin burns

WARNING

Risk of skin burns

Direct contact with the CONVOClean forte cleaning agent will result in burns.

Do not inhale the spray mist.

Do not let CONVOClean forte come into contact with eyes or skin.

Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Requirements

Check that the following requirements have been met before carrying out any cleaning or maintenance tasks:

- You are already conversant with the operating steps listed in the manual under "How to do it correctly".

Daily cleaning tasks

The following table lists the cleaning tasks that you must perform daily:

What must be cleaned?	Procedure	Cleaning agents
Oven compartment	<i>Semi-automatic oven cleaning</i>	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option) on page 132</i>	CONVOClean forte and CONVOCare
Fan compartment behind suction panel	<i>Semi-automatic oven cleaning</i>	CONVOClean new for slightly soiled ovens or CONVOClean forte for normal to heavily soiled ovens
	<i>Fully automatic oven cleaning (CONVOClean system option) on page 132</i>	CONVOClean forte and CONVOCare
Hygienic gasket also around appliance door	<i>Cleaning the hygienic plug-in gasket on page 148</i>	using a commercial detergent
Outside of appliance	Clean by hand with a soft cloth	Commercial stainless steel cleaner
Oven interior if a white deposit or dark discoloration is visible	In this case <ul style="list-style-type: none"> ▪ Spray on cleaner when oven is cold ▪ Leave to work for 10 minutes ▪ polish with a soft, non-abrasive sponge ▪ Rinse out 	CONVOCare

Weekly cleaning tasks

The following table lists the cleaning tasks that you must perform weekly:

What must be cleaned?	Procedure	Cleaning agents
Interior double glass door	<i>Cleaning the double glass door on page 146</i>	Commercial glass cleaner
Door and appliance drip tray	Clean by hand	CONVOClean new or CONVOClean forte

Monthly cleaning tasks

The following table lists the cleaning tasks that you must perform monthly:

What must be cleaned?	Procedure	Cleaning agents
Oven stand (option)	Clean by hand with a soft cloth	Commercial stainless steel cleaner
Hygienic gasket	Dishwasher	using a commercial detergent

Carrying out maintenance tasks

You will need to carry out a few regular maintenance tasks yourself. Any more extensive maintenance tasks must only be performed by Customer Services.

Daily maintenance tasks that you must perform yourself

The following table lists the maintenance tasks that you must perform daily:

What must be serviced?	Procedure	Materials / tools
Water treatment must be re-adjusted if you can see a white deposit inside the oven	Call customer service	-

Maintenance tasks that Customer Services must perform

The following table lists the service intervals between maintenance by the approved Customer Services.

How often?	What must be serviced?
Annually	General maintenance

More on this ...

How to do it correctly

▷ Cleaning the double glass door.....	146
▷ Cleaning the hygienic plug-in gasket	148
▷ Cleaning the armature.....	149
▷ Filling the cleaning drawers.....	150

Related topics

▷ Cleaning agents	134
▷ Semi-automatic oven cleaning	130
▷ Fully automatic oven cleaning (CONVOClean system option)	132

► Semi-automatic oven cleaning

Skin and eye irritation

⚠ WARNING

Risk of skin and eye irritation

Direct contact with the CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes.

Do not inhale the spray mist.

Do not let CONVOClean new come into contact with eyes or skin.

Wear protective gloves and safety goggles as specified in safety regulations.

Skin burns

⚠ WARNING

Risk of skin burns

Direct contact with the CONVOClean forte cleaning agent will result in burns.

Do not inhale the spray mist.

Do not let CONVOClean forte come into contact with eyes or skin.

Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Materials required

You need the following materials:

- CONVOClean new / forte cleaning agent in the spray bottle





Using the spray bottle

Please follow this guidance when using the spray bottle:

- Never leave the spray bottle unused under pressure for prolonged periods. Open the pump head slowly to release the pressurized air.
- Rinse out the spray bottle weekly.
- Rinse out the nozzle, nozzle extension and nozzle pipe after each use.

Semi-automatic oven cleaning

For semi-automatic oven cleaning, follow the steps below:

Step	Action	Illustration
1	Remove the larger items of burnt food residues from the oven.	
2	Open the Cleaning page on the control panel and start the semi-automatic cleaning program.	 
3	As soon as a signal sounds, remove the rack and suction panel.	
4	Spray inside the oven, including behind the suction panel, and into the drain in the floor using the spray bottle (1) of CONVOClean new or CONVOClean forte.	
5	Refit the suction panel and rack.	
6	Close the appliance door. Result: The program continues running automatically.	
7	Switch off the combi steamer as soon as you hear the next signal.	
8	Use a soft cloth to wipe out thoroughly the oven interior, the fittings and the area behind the suction panel (2). For heavy soiling, you can repeat the cleaning program.	
9	Do not close the appliance door, but leave it ajar.	

More on this ...

How to do it correctly

- ▷ Inserting and removing racks 140
- ▷ Fitting the air guide panel to rack (mini 6.10 and mini 10.10) 141
- ▷ Removing and fitting the suction panel 144
- ▷ Fitting and removing the USB cover 145

Related topics

- ▷ Cleaning and maintenance schedule 127
- ▷ Cleaning agents 134

► Fully automatic oven cleaning (CONVOClean system option)

Requirements

Check that the following requirements have been met:

- No food has been left in the oven.
- For 6.10 2in1 mini and 3.10 mini, make sure that both drawers are filled correctly and that both drawers contain enough cleaning fluid.
- For 3.10 mini, make sure the cleaning fluid containers are connected to the unit and that both containers contain enough cleaning fluid.
- You are already conversant with the operating steps listed under "How to do it correctly".






Materials required

You need the following materials:

- CONVOClean forte cleaning agent in a canister with a red label
- CONVOCare nozzle detergent in a canister with a green label
- Spray bottle containing CONVOClean new or CONVOClean forte cleaning agent for aftercare
- Spray bottle containing CONVOCare nozzle detergent for aftercare

Fully automatic oven cleaning

For fully automatic oven cleaning, follow the steps below:

Step	Action	Button
1	Turn the armature nozzle on the top of the oven through one complete turn to ensure that it moves freely.	
2	Remove the larger items of burnt food residues from the oven.	
3	Close the door.	
4	Open the Cleaning page on the control panel. Result: The combi steamer prompts you to make sure that the oven is empty.	
5	Start the fully automatic cleaning program by selecting the level of cleaning.	 1 or  2 or  3 or  4
6	Open the appliance door when prompted by the system, ensure that the oven is empty and close the door. Result: The combi steamer starts the fully automatic cleaning program. Caution: Never interrupt this cycle. Do not open the door.	

Oven aftercare

For very heavy soiling, we recommend following this cycle with semi-automatic cleaning when you can target any remaining dirt.

Faults that may occur

The following table shows what faults might occur and the appropriate actions:

Fault	Action
"Not enough water" appears in display	Check the water supply.
"No cleaner pressure" appears in display	Check which canister is almost empty and re-fill it. In an emergency use water.
Power failure or You have interrupted the fully automatic cleaning cycle.	If cleaning solutions have been used, the combi steamer will automatically rinse the oven before it can be operated.

More on this ...

How to do it correctly

- ▷ Removing and fitting the suction panel 144
- ▷ Inserting and removing racks 140

Related topics

- ▷ Cleaning and maintenance schedule 127
 - ▷ Cleaning agents 134
 - ▷ Semi-automatic oven cleaning 130
 - ▷ Cleaning the armature 149
 - ▷ Filling the cleaning drawers 150
-

Cleaning agents

Cleaning agents

Use only original cleaning agents to clean the oven interior.

Please note:

Damage caused as a result of improper cleaning without using the specified cleaning agents will invalidate any warranty claims.

The table below lists the original cleaning agents available, where they are used and what container they are kept in:

Product	Use	Container
CONVOClean new Eco-friendly detergent for light soiling (not for fully automatic oven cleaning)	Cleaning inside the oven <ul style="list-style-type: none">▪ by hand▪ semi-automatic	Spray bottle
CONVOClean forte Eco-friendly detergent for normal to heavy soiling	Cleaning inside the oven <ul style="list-style-type: none">▪ by hand▪ semi-automatic	Spray bottle
	Cleaning inside the oven <ul style="list-style-type: none">▪ fully automatic	Canisters attached to the cleaning system or cleaning shelves under the combi steamer
CONVOCare nozzle detergent	Cleaning inside the oven <ul style="list-style-type: none">▪ fully automatic	Canisters attached to the cleaning system or cleaning shelves under the combi steamer
	Manual aftercare of oven interior	Spray bottle
Stainless steel cleaning spray	Caring for the external surfaces of the combi steamer	-
Stainless steel cleaner	Caring for the external surfaces of the combi steamer	-

Using cleaning agents

You must wear protective gear as specified in *Personal protective equipment* on page 33 when using cleaning agents.

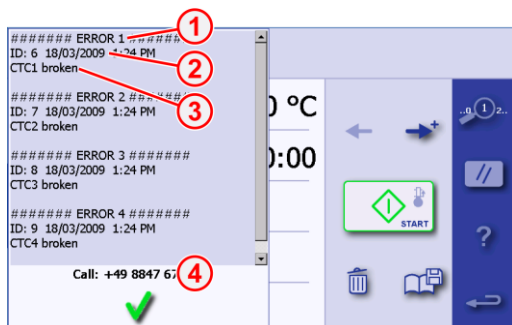
Follow guidance on EU safety datasheets.

Staff are to be trained regularly by the owner of the combi steamer.

► Troubleshooting

Structure of the error message

The following screenshot shows a typical error message to illustrate the layout of all error messages:



Elements of the error messages and their function

The elements of the error messages have the following function:

No.	Name	Function
1	Error number	Serial number of the detected error (errors are numbered consecutively)
2	Error code	ID number to identify the error
	date	Date on which the error occurred
	time	Time at which the error occurred
3	Description of fault	Short description of error with error code
4	Service number	Service phone number of manufacturer

Errors and required responses

The following table explains the error codes used in the display:

Error code	Error code	Description of fault	Required response
E01.0	33	Not enough water: Water pressure is less than 0.5 bar 3 seconds after valve activation	1. Open the water supply 2. Contact customer service
E02.0	24	Wiring compartment too hot The secondary fan is turned on at temperatures > 45°C. The error threshold is 80°C.	1. Clean fluff filter (oven floor) 2. Contact customer service
E03	72	Fan fault	1. Check fuse 2. Contact customer service
E03.0	29	Motor thermal protection (bimetal strip) has tripped	1. Check fuse 2. Contact customer service
E04.0	36	Secondary-fan fault in electrical compartment	Contact customer service
E11.0	23	Over-temperature detected by oven sensor	Contact customer service
E12.1	25	Over-temperature detected by core temperature sensor	Correct the sensor position
E12.2	26		
E12.3	27		
E12.4	28		
E15.0	21	Over-temperature detected by condenser sensor	Contact customer service

Error code	Error code	Description of fault	Required response
E16.0	38	Dehumidifier flap error: the dehumidifier flap cannot be initialized	1. Restart the appliance 2. Contact customer service
E21.0	5	Oven sensor B6 disconnected	Contact customer service
E21.1	14	Sensor B6 in front of the fan wheel has a ground fault	Contact customer service
E22.1	6	Core temperature sensor disconnected	Contact customer service
E22.2	7		
E22.3	8		
E22.4	9		
E25.0	3	Condenser sensor B3 disconnected	Contact customer service
E25.1	12	Sensor B3 in the condenser has a ground fault	Contact customer service
E27.0	19	Over-temperature detected by safety temperature limiter	Contact customer service
E29.1	15	Core temperature sensor is touching the appliance housing	Contact customer service
E29.2	16		
E29.3	17		
E29.4	18		
E83.0	47	The cooking program is not recognized	1. Re-enter the cooking program 2. Contact customer service
E89.1	48	Invalid data in IDM	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
E96.0	30	Communication error between SM and BM	1. Unplug the appliance for approx. 10 seconds and restart 2. Contact customer service
E99.9	32	General initialization error	Unplug the appliance for approx. 10 seconds and restart

► Rectifying faults - Irregularities during operation

Errors and required responses

The following table contains a list of possible irregularities during operation and how to rectify them:

Irregularity	Possible cause	Required response
Uneven browning	Suction panel not closed correctly	<i>mini easyTOUCH: Removing and fitting the suction panel</i> on page 144
	Air guide panel not fitted correctly or not fitted at all	<i>Fixing the air guide panel to the rack</i> on page 141
	Oven compartment not preheated	Preheat the oven compartment
	Oven temperature too high	Select a lower oven temperature and extend the cooking time
Appliance does not respond to any inputs on the screen	Software has crashed	Press ON/OFF for 5 seconds or disconnect the appliance from the mains supply for 5 seconds
No longer able to switch the appliance on or off	ON/OFF is blocked for 3 seconds	Try again after 3 seconds.
Water runs out underneath the appliance when closing the door	Whatever the cause	Caution: risk of contamination: Discard any food that has come into contact with this water.
	<ul style="list-style-type: none"> Complete or partial blockage of waste water pipe Permanent drain connection on appliances with CONVOClean system 	Check customer's drain system and clean if necessary Use permanent connection if applicable
	Air vent blocked or covered	Remove obstruction
	Appliance drain clogged	Clean out the drain
	Appliance drain clogged	Rinse out the drain
Water standing in oven compartment	Appliance drain clogged	Rinse out the drain
White marks in the oven compartment Limescale on oven compartment wall	Water too hard	Adjusting the water hardness
Black marks in the oven compartment	Incorrect cleaning agent	Use CONVOClean forte for automatic cleaning
		Use CONVOClean forte or CONVO-Clean new for semi-automatic cleaning
Poor cleaning result	Water pressure too low	Testing the water pressure If necessary, increase the customer's water pressure
	Incorrect soiling level set	Select a higher cleaning level
	Incorrect cleaning agent used	Use CONVOClean forte for automatic cleaning Use CONVOClean forte or CONVO-Clean new for semi-automatic cleaning

How to do it correctly

Main handling operations for the combi steamer

This chapter describes how to perform some of the main repetitive handling tasks that will arise when operating the combi steamer.

Contents

This chapter contains the following topics:

	Page
Opening the appliance door safely	139
Inserting and removing racks	140
Loading / removing food	141
Stowing away the core temperature sensor	143
Removing and fitting the suction panel	144
Fitting and removing the USB cover	145
Cleaning the double glass door	146
Cleaning the hygienic plug-in gasket	148
Cleaning the armature	149
Filling the cleaning drawers	150
Operating the CONVOVent mini	152

► Opening the appliance door safely

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

Wear personal protective equipment as specified in safety regulations.

Hot steam / vapor

⚠ WARNING



Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

Open the appliance door as specified in the safety regulations. Never put your head into the oven!

Opening the appliance door safely

To open the appliance door, follow the steps below:

Step	Action	Illustration
1	Turn the door handle upwards (1).	
2	Open the door slowly (2).	

► Inserting and removing racks

Hot surfaces

⚠ WARNING


Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

Wear personal protective equipment as specified in safety regulations.

Removing racks

To remove a rack, follow the steps below:

Step	Action	Illustration
1	Push the rack upwards.	
2	Un-hook the rack (2). Caution: Take care not to bend the rails, otherwise shelf-grills, baking trays and containers will no longer be held securely.	

Fitting racks

To fit a rack, follow the steps in the reverse order.

More on this ...

► Loading / removing food

Hot surfaces

WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

Wear personal protective equipment as specified in safety regulations.

Hot steam / vapor

WARNING

Risk of scalding from hot steam and vapor

Escaping hot steam and vapor can cause scalding to face, hands, feet and legs.

Open the appliance door as specified in the safety regulations. Never put your head into the oven!

Hot liquids

WARNING

Risk of scalding from hot liquids

Spilling liquid foods can result in scalds to face and hands.

Those containers holding liquids or food that will liquefy during cooking must only be placed on shelves that are below a height of 1.60 m, indicated by the warning sign "Hot Liquids" on the appliance or loading trolley. Only these shelves can be seen by all users.

During loading, make sure that the racks are fixed in place properly.

During movement, cover containers holding hot liquids.



Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Loading

To load the oven, follow the steps below:

Step	Action	Illustration
1	Open the appliance door (1).	
2	<p>Place the food onto the required shelf levels (2). Start from the bottom.</p> <p>When using shelf racks to place the food in the oven, leave the lowest shelf level empty.</p> <p>WARNING Please note that containers holding liquids or food that will liquefy during cooking must be placed on shelf levels that allow a proper view inside the container.</p>	

Removing food

To remove the food, follow the steps below:

Step	Action
1	Open the appliance door.
2	Hold the food horizontally when removing it.

More on this ...

How to do it correctly

- ▷ Opening the appliance door safely 139

► Stowing away the core temperature sensor

Hot surfaces

⚠WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

Wear personal protective equipment as specified in safety regulations.

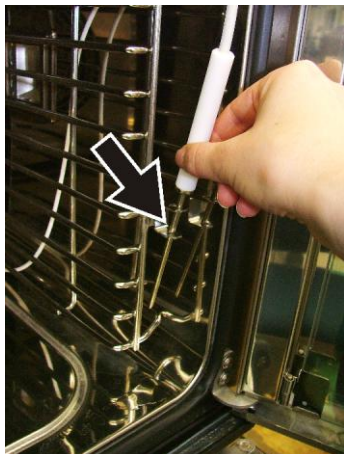
Requirements

Check that the following requirements have been met:

- You are already conversant with the operating steps listed under "How to do it correctly".

Stowing away

To stow away the core temperature sensor when it is not needed for the cooking process, follow the steps below:

Step	Action	Illustration
1	Slide the sensor into the holder. Otherwise the sensor risks getting damaged.	

More on this ...

How to do it correctly

- Opening the appliance door safely 139
 - Loading / removing food..... 141
-

► Removing and fitting the suction panel

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

Wear personal protective equipment as specified in safety regulations.



Materials required

You need the following materials:

- Suitable tools for undoing the screws e.g. screwdriver

Removing the suction panel

To remove the suction panel, follow the steps below:

Step	Action	Illustration
1	Insert first tool into slot and push in until you feel release. Insert second tool into slot and rotate until clip is released.	
2	Push the suction panel upwards and remove it (2).	

Fitting the suction panel

To fit the suction panel, follow the steps in the reverse order.

More on this ...

How to do it correctly

- Inserting and removing racks140
- Stowing away the core temperature sensor.....143

► Fitting and removing the USB cover


Requirements

Make sure that the following requirements have been met:

- The cover must always be fitted during cooking so that no vapors can get into the control electronics.


Fitting the USB cover

To fit the cover, follow the steps below:

Step	Action	Illustration.
1	Press the rubber cover into the hole for the USB stick. Make sure that the cover makes a complete seal all around its edge.	

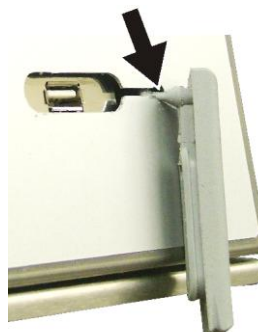
Removing the USB cover

To remove the cover, follow the steps in the reverse order:

Step	Action	Illustration.
1	Pull the rubber cover for the USB stick out on the left-hand side.	

Result:

The rubber cover for the USB stick remains held in place on the right-hand side.



► Cleaning the double glass door

Electric shock

⚠ DANGER

Risk of electric shock from live parts

Water on the exterior of the combi steamer can cause a short-circuit, which may result in electric shock on touching the combi steamer.

Do not spray the exterior of the combi steamer with water.

Protect from rain if operated outdoors.

Risk of crushing

⚠ CAUTION

Risk of hand injuries from crushing

When cleaning the appliance door and interior door there is the risk that you will crush your hand.

Take care not to place your hand between door and end stop on the right-hand side of the appliance door or interior door.


Materials required

You need the following materials:

- Commercial glass cleaner

Cleaning the double glass door

To clean the double glass door, follow the steps below:

Step	Action	Illustration
1	Turn the quick-release catch (1) on the double glass door.	
2	Clean the double glass door with glass cleaner. Take care not to scratch the glass.	
3	Re-close the double glass door using the quick-release catch (1).	

More on this ...

Related topics

▷ Cleaning and maintenance schedule	127
▷ Cleaning agents	134
▷ Semi-automatic oven cleaning	130
▷ Fully automatic oven cleaning (CONVOClean system option)	132
▷ Cleaning the hygienic plug-in gasket	148
▷ Filling the cleaning drawers.....	150

► Cleaning the hygienic plug-in gasket

Hot steam

⚠ WARNING

Risk of scalding from hot steam

If water is sprayed into the hot oven using the hand shower, steam will be produced that may scald.
Do not clean until the oven interior has cooled to below 60 °C.

Electric shock

⚠ DANGER

Risk of electric shock from live parts

Water on the exterior of the combi steamer can cause a short-circuit, which may result in electric shock on touching the combi steamer.

Do not spray the exterior of the combi steamer with water.
Protect from rain if operated outdoors.

Materials required

You need the following materials:

- commercial, mild, odorless detergent
- soft cloth
- no tools

Cleaning the removable hygienic plug-in gasket

To clean the removable hygienic gasket, follow the steps below:

Step	Action
1	Clean the hygienic plug-in gasket with detergent.
2	Dry the hygienic plug-in gasket thoroughly.

More on this ...

Related topics

- ▷ Cleaning and maintenance schedule 127
- ▷ Cleaning agents 134
- ▷ Semi-automatic oven cleaning 130
- ▷ Fully automatic oven cleaning (CONVOClean system option) 132
- ▷ Cleaning the double glass door 146
- ▷ Filling the cleaning drawers 150

► Cleaning the armature

Hot surfaces

⚠ WARNING

Risk of burns from high temperatures inside the oven and on the inside of the appliance door

You may get burnt if you touch any of the interior parts of the oven, the inside of the appliance door or any parts that were inside the oven during cooking.

Wear personal protective equipment as specified in safety regulations.


Materials required

You need the following materials:

- None

Cleaning the armature

To clean the armature, follow the steps below:

Step	Action	Illustration
1	Unscrew the knurled screw (1) from the armature.	
2	Wash the armature in the dishwasher.	
3	Screw the armature back on.	
4	Check that it can move freely.	

More on this ...

Related topics

- ▷ Cleaning and maintenance schedule 127
- ▷ Cleaning agents 134
- ▷ Fully automatic oven cleaning (CONVOClean system option) 132
- ▷ Cleaning the double glass door..... 146
- ▷ Cleaning the hygienic plug-in gasket 148

► Filling the cleaning drawers¹

Skin and eye irritation

WARNING

Risk of skin and eye irritation

The CONVOClean new and CONVOCare cleaning agents will irritate the skin and eyes if there is any direct contact, and care must be exercised when handling the cleaning canisters.

Do not inhale the spray mist.

Do not let CONVOClean new or CONVOCare come into contact with eyes or skin.

Never open the appliance door during fully automatic cleaning.

Wear protective gloves and safety goggles as specified in safety regulations.

Skin burns

WARNING

Risk of skin burns

The CONVOClean forte cleaning agent will cause skin burns if there is any direct contact, and care must be exercised when handling the cleaning canisters.

Do not inhale the spray mist.

Do not let CONVOClean forte come into contact with eyes or skin.

Never open the appliance door during fully automatic cleaning.

Wear protective clothing, protective gloves and safety goggles as specified in safety regulations.

Cleaning agents coming into contact with food

WARNING

Risk of cleaning agents coming into contact with food

If CONVOClean and CONVOCare are swapped over, there is a health risk from eating the cooked dishes.

Make sure that you fill the CONVOClean and CONVOCare drawers with the correct cleaning product.

Use only products approved by the manufacturer.

Never open the appliance door on the combi steamer during the cleaning process.

Materials required


You need the following materials:

- CONVOClean forte
- CONVOCare K concentrate (1 l) in refill container
- Empty canister for mixing CONVOCare
- Funnel or similar item for pouring cleaning agent into the drawers

¹ This section applies only to the 6.10 2in1 mini and the 10.10 mini. Cleaning fluid containers are connected directly to a 3.10 mini unit.

Filling the cleaning drawer with CONVOClean forte

To fill the cleaning drawer with CONVOClean forte, follow the steps below:

Step	Action	Illustration
1	Remove the cap from the CONVOClean forte cleaning-agent canister.	
2	Open the tank of the cleaning-agent drawer.	
3	Fill the tank with CONVOClean forte.	


Mixing the CONVOCare solution

To avoid excessive foaming, follow the procedure below when mixing the CONVOCare concentrate with water:

Step	Action
1	Have available: <ul style="list-style-type: none">▪ an empty CONVOCare canister▪ CONVOCare concentrate▪ a sufficient amount of soft water
2	Read the label on the CONVOCare concentrate canister for the mixing instructions.
3	First add the water to the empty canister.
4	Add the correct amount of CONVOCare concentrate to the water.
5	Mix the two together thoroughly by stirring.

Fill the detergent drawer with CONCOCare

To change the cleaning canisters containing CONVOCare K, follow the steps below:

Step	Action	Illustration
1	Remove the cap from the CONVOCare concentrate bottle.	
2	Open the tank of the CONVOCare drawer.	
3	Fill the tank with the mixed CONVOCare.	

More on this ...

Related topics

- ▷ Fully automatic oven cleaning (CONVOClean system option)132

Operating the CONVOVent mini

Front panel

Fit the front panel in front of the condensation hood.

The front panel must be removed at regular intervals and washed in the dishwasher. Observe manufacturer's data.

Operation

Always switch the condensation hood on when the combi steamer is running. Otherwise condensation may collect in the appliance.

Waste water temperature

The average waste water temperature from the combi steamer equals 68°C. In order to reduce the cold-water consumption, the maximum temperature of the waste water can be changed locally to 80°C in the Service level.



CONVOTHERM

OES minis

easyTOUCH

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